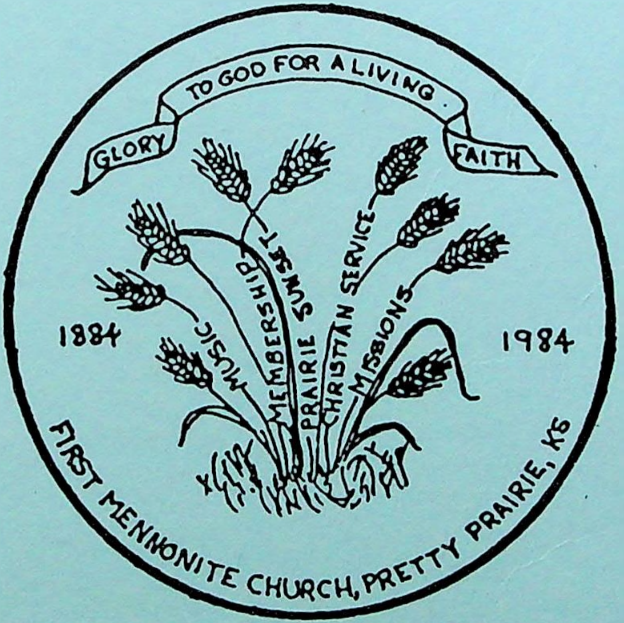
CENTENNIAL COOKBOOK


GLORY
TO GOD FOR A LIVING
FAITH
MUSIC
MEMBERSHIP
PRAIRIE SUNSET
CHRISTIAN SERVICE
MISSIONS
1884
1984
FIRST MENNONITE CHURCH, PRETTY PRAIRIE, KS

1884~1984

First Mennonite Church
Pretty Prairie, KS.

CENTENNIAL REFLECTIONS

As we reflect on the 100th anniversary of the founding of the First Mennonite Church of Pretty Prairie, Kansas, we recall with gratitude the dedication and loyalty of our ancestors to their faith in Jesus Christ. In their willingness to endure hardships and poverty for the faith, they developed habits of thriftiness and frugality that led to living creatively with whatever God provided. Out of that, our resourceful grandmothers and mothers developed many plain, economical dishes made of flour and milk variations that today are still nostalgic and ethnic favorites. As our ancestors began to prosper and more foods became available, a more varied diet was possible. Our CENTENNIAL COOKBOOK includes some of the oldest to the most modern convenience foods and microwave recipes. We sincerely hope you will enjoy reading and using it.

EXPRESSION OF APPRECIATION

The Vesper Mission Society wishes to sincerely express appreciation and thanks to God for His faithfulness through the years, to our mothers and grandmothers who taught us the worth of cooking creatively with love for our families and friends, and to all individuals who donated recipes or in any other way contributed to the publication of our CENTENNIAL COOKBOOK. A special thanks goes to our missionaries who have contributed recipes from the countries in which they have served.

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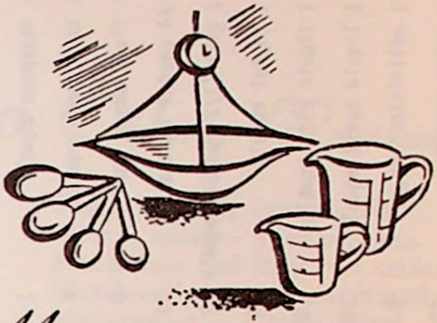
Weights and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = 1/4 cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = 1/2 pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = 1/2 pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup of granulated sugar
3 1/2 cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks

1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk

1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

METRIC - U.S. EQUIVALENTS
(To second decimal place)

LENGTH

1 millimeter = 0.04 inch
1 centimeter = 0.39 inch
1 meter = 39.37 inches
= 1.09 yards
1 kilometer = 0.62 statute mile

CAPACITY

1 cubic centimeter = 0.27 fluid dram
1 liter = 1.06 liquid quarts

WEIGHT

1 gram = 0.04 ounce avoirdupois
1 kilogram = 2.20 pounds avoirdupois
= 1000 kilograms
1 metric ton = 2204.62 pounds avoirdupois
= 1.10 tons

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonsful	Tablespoonsful	Fluid ounces	1/4 cupful	Gills (1/2 cupful)	Cupsful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks

Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons

French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup

Lemons — 3 large
Lettuce — 2 large heads

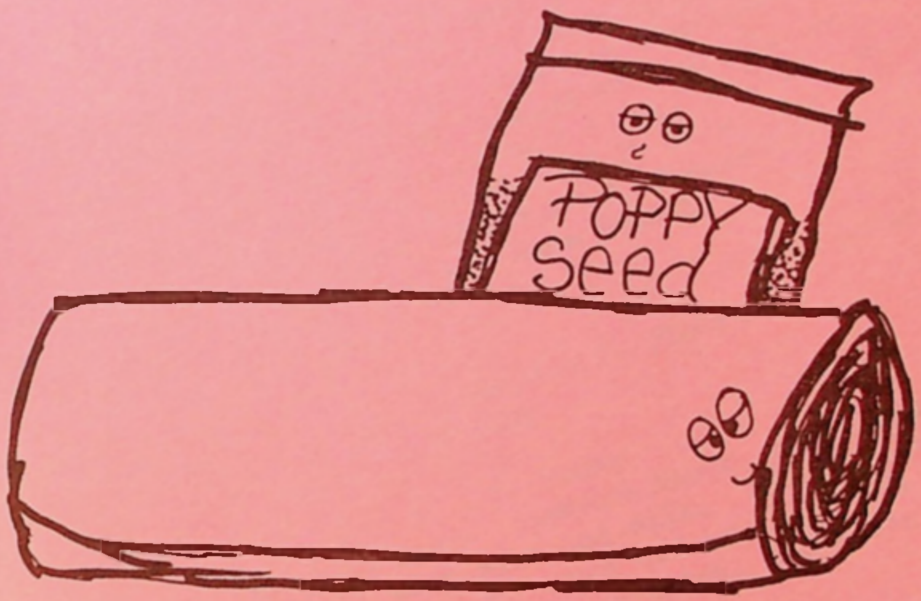
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened —½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups

Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

APPROXIMATE AMOUNTS TO SERVE 50 PEOPLE

Navy beans for baking	3 qts. or 6 lbs.
Canned string beans	2 No. 10 cans
Canned beets	2 No. 10 cans
Roast beef	20 lbs.
Roast beef for Swiss steak 3/4 in. thick	20 lbs.
Ground meat for loaf	10 lbs.
Butter	1-1/2 lbs.
Chicken (roasted)	30 lbs.
Chicken pie	20 lbs.
Coffee	1 lb.
Baked Ham	2 hams 10 to 12 lbs. each
Ice cream - dessert	2 gal.
Ice cream - for pie	1 gal.
Lettuce	1 oz. per salad
Head lettuce salad	7 lbs.
Salted nuts	1-1/2 lbs.
Olives	2 qts.
Oysters (escalloped)	1 gal.
Peas	2 No. 10 cans
Peas and carrots	1 No. 10 can and 5 lbs. carrots
Roast pork or fresh ham	20 lbs.
Pork chops	18 lbs.
Potatoes (mashed)	1-1/4 pecks
Sweet potatoes	13-1/2 lbs.
Rice	3 lbs.
Rolls	100 rolls
Soup	3 gal.
Turkey	22-25 lbs.
Vegetables (fresh): Beans, beets, carrots or cabbage	10 lbs.
Whipped cream	2 pts.

Ethnic



ETHNIC RECIPES
OLD FASHIONED FAVORITES

POPPY SEED ROLLS

Frieda Schwartz

1 pkg. yeast
1 T. sugar
1/2 c. warm water
1 c. milk, scalded
2/3 c. shortening (Crisco)
1/2 c. sugar
1 1/2 tsp. salt
2 eggs
1 c. mashed potatoes
4 c. flour, not sifted

Dissolve yeast and 1 tablespoon sugar in warm water (at least 10 minutes). Cream shortening and sugar. Add eggs and salt and cream again. Add mashed potatoes. Add hot scalded milk. Cool. Add 2 cups flour and mix well. Add yeast and mix. Add 2 more cups flour and mix well. Let rest 30 minutes. Mix dough. Let rest 30 minutes. Mix dough. Let rest 20 minutes. Divide dough into 4 portions leaving enough dough for about 4 buns. Let rest 20 minutes. Do not work dough. Take out of pan and put on floured surface. Sprinkle with more flour and roll out. Spread with poppy seed filling and fold as you would for jelly roll cake. Put 2 rolls in a 11 1/2 x 7 1/2 inch cake pan and bake at 350° for 30 minutes. If it browns too quickly, turn oven to 325°. A folded strip of aluminum foil placed between rolls will help to bake more evenly.

POPPY SEED FILLING

Frieda Schwartz

3 c. poppy seed, ground (1 lb.)
1 1/2 c. milk, scalded
3/4 stick oleo
3 c. sugar
3 heaping T. flour
3 eggs
Milk
1 T. honey

Scald milk. Add oleo, melt. Combine flour, sugar and salt and make a soft paste with eggs and milk. Add mixture to hot milk and cook until thickened. Turn off heat and add poppy seed and honey. Mix well. If too thick, add water. Do not add milk.

We may give without loving, but we cannot love without giving.

POPPY SEED ROLL DOUGH

Mrs. Harry Goering

2 c. lukewarm water
2 1/2 pkgs. dry yeast
4 c. flour
3/4 c. oleo
1/4 c. lard
1 c. sugar
2 eggs
2 1/2 tsp. salt
Flour to make soft dough

Make a sponge with water, yeast and 4 cups flour. Let rise. Beat with mixer the oleo, lard, sugar, and eggs. Add salt. Combine second mixture with first mixture. Gradually add enough flour to make a soft dough. Let rise for 2 hours. Work down and roll out. This will make 5-6 rolls. This takes a filling made of 3 cups preground poppy seed. Also good for cinnamon rolls and pineapple rolls.

POPPY SEED ROLLS

Mrs. Levi Krehbiel

1 c. milk
1/2 c. sugar
1/4 c. lard
1 cake yeast (dissolved in
  1/4 c. warm water)
1 egg, beaten
3/4 c. water
1 tsp. salt
Flour

FILLING:
4 c. poppy seed, ground
3 c. sugar
3 c. milk

Scald the milk, sugar and lard. Let cool. Add the yeast, egg, water and salt. Add a little flour and beat until smooth. Let rise until bubbly. Add enough flour for a stiff dough. Let rise 1 hour. Shape dough into 4 balls and put on a floured board. Cover with tea towel and let rise until double in size. Roll each ball 1/8 inch thick. Spread with poppy seed filling. Roll and place in greased pan. Let rise 15 to 20 minutes and bake in 350° oven for 30 minutes. After baking brush with butter while still warm.

Filling - Bring poppy seed, sugar and milk to a boil and cook for 10 minutes, stirring constantly. If mixture does not look like it will thicken, cook longer. Be sure the mixture is cool before spreading over rolled dough.

HOW TO WASH POPPY SEED

Put 1 pound of poppy seed in a large bowl, fill slowly with cold water, stir gently. Allow to settle. After a few minutes discard what stays on top of water. Repeat two or three times using fresh water each time. To dry, put poppy seed in a small cloth bag, tie on clothesline to drip dry for several hours or tie over kitchen sink faucet overnight or spread poppy seed in a 9 x 13 cake pan and dry in a very low 150° oven. Seeds will appear whitish on top. Stir. Can be just slightly damp for grinding. It is too wet if seeds cling to hands. Grind with very finest blade of meat grinder (nut butter blade) or a commercial poppy seed grinder.

Some Say: Add 1 tablespoon vinegar to ground filling to remove any bitter taste.

Some Say: Pour boiling water over ground poppy seed in a fine screen colander.

Some don't do either of the above.

MICROWAVE POPPY SEED FILLING

Marilyn Krehbiel

1 lb. (3 c.) ground poppy seed
2 c. sugar
1 c. white syrup
1 1/2 c. cream, top milk, or half and half

Cook on high for 10 minutes. Stir and turn bowl. Cook 5 minutes more. Stir. Remove from microwave and cool to lukewarm. Ready to use. May be made ahead and frozen. Then reheat to lukewarm before filling roll dough.

But the fruit of the Spirit is love, joy, peace, long suffering, gentleness, goodness, faith meekness, self control, against such there is no law. Gal. 5:22-23.

DUTCH BONA BUROGA

Mrs. Leo Stucky
Mrs. E. O. Krehbiel

DOUGH:

2 c. milk	1/4 c. lukewarm water
1 c. cream	1 tsp. sugar
1/4 lb. butter	1 egg, beaten
3/4 c. sugar	9 c. sifted flour
1 cake yeast	1 T. salt

FILLING:

2 to 3 c. pinto beans	1/2 tsp. salt
2/3 c. sugar	1/4 c. cream

TOPPING:

6 to 8 T. sugar	2 c. light cream, scalded
1 1/4 T. cornstarch	

Dough - Scald milk and cream, add butter and the 3/4 cup sugar, then cool to lukewarm. Dissolve yeast in lukewarm water to which the teaspoon sugar has been added. Add to first mixture. Add remaining ingredients, and the flour gradually; mix well. Knead the dough, let rise until double in bulk. Punch down. Let rise again until double. Form into small buns the size of a walnut or larger if desired. Let rise and flatten with hand. Place a heaping teaspoon of filling in center of each bun. Seal edges. Place on greased pan and let rise until double in bulk. Bake 375° - 20-25 minutes.

Filling - Cook until soft two to three cups pinto beans. Pour off liquid and mash, then add the sugar, salt and cream. Mix well and fill dough.

Topping - Combine the sugar, cornstarch and scalded cream. Cook over low heat stirring constantly, until thickened. Pour over warm buroga and serve.

"I am come that they might have life, and that they might have it more abundantly. John 10:10.

GOROVEI (COFFEE CAKE)

Mrs. Art J. Goering

2 pkgs. (2 T.) dry yeast	2 c. sugar
1 1/2 c. warm water	2 c. sweet cream
2 c. flour	1 tsp. salt
1/2 c. lard	6 egg yolks
1/2 c. butter	5-6 c. flour

Soften the yeast in the warm water. Then add the 2 cups flour. Mix thoroughly and let stand until it gets spongy. (About 1 hour). Then heat lard, butter, cream, salt, and sugar. Thoroughly beat egg yolks and add to lard mixture. Add this mixture to the yeast batter and add enough flour to make a smooth dough, and knead. Let rise and punch down. Let rise again and form into buns the size of soft balls. (Some prefer to make five or six). Four makes a large cake. Place in greased pie pans and let rise until double in size. Bake in a 350° oven for 30-35 minutes. Frost and decorate with corn candy.

MENNONITE LONG JOHNS

Kerren Krehbiel

1/2 c. sugar	1/2 c. lukewarm water
1 tsp. salt	1 T. sugar
1 stick butter	2 eggs
2 c. milk, scalded	7 c. sifted flour
2 pkgs. yeast	

GLAZE:

3/4 box powdered sugar	Pinch salt
2 T. brown sugar	Enough milk to make a thin glaze

Put sugar, salt and butter in large bowl. Add scalded milk. Cool. Dissolve yeast and 1 tablespoon sugar in lukewarm water. Combine yeast mixture with milk mixture. Add 2 cups flour and beat well. Add 1 egg, beat. Add 2 cups flour. Beat. Add other egg. Beat. Add one cup flour. Beat. Knead with hand adding the last 2 cups of flour, 1/2 cup at a time. Knead and beat until not sticky. Cover with greased lid and let rise 1 hour in warm place. Then roll out on floured board and cut in strips 1 inch wide by 3 1/2 to 4 inches long. Fry in deep fat 400° until light brown on both sides - turning once. Glaze while warm. Can sprinkle with chopped nuts, or coconut while glazing. Can be used as a cinnamon roll dough. Makes about 75 - 80.

NEW YEAR FRITTERS

Mrs. J. E. Graber

2 c. milk
1/4 c. oleo
1/4 c. sugar
3 eggs
1 tsp. salt
2 c. raisins
4-5 c. flour
1-2 cakes yeast

Scald milk. Add oleo, sugar and salt. Cool to lukewarm; add beaten eggs. Dissolve yeast in 1/2 cup lukewarm water. Let set 10 minutes. Add to milk mixture. Add raisins. Add flour gradually to make a fairly stiff batter. Let rise until doubled in bulk. Drop from spoon into hot fat and brown on both sides until done.

CRULLERS (Della's)

Della Graber

2 eggs
1/2 c. milk
3 to 3 1/2 c. flour
1/2 c. cream
3/4 c. sugar
1 tsp. salt
4 tsp. baking powder

Beat eggs, add cream and milk, mix together. Sift flour, sugar, salt and baking powder together. Add to the liquid mixture. Dough should be soft, but of consistency to roll. Chill dough a few hours. Divide dough into 4 portions. Roll each to 1/8 inch thickness. Cut into 4 inch squares. Cut 3 or 4 slits into each square. Tangle the slits and fry in 375° deep fat until golden brown.

CRULLERS

Mrs. J. E. Graber

1/2 c. cream (sweet or sour)
2 eggs
1/2 c. sweet milk
1 tsp. baking powder
1 tsp. salt
3 1/2 to 4 c. flour

Beat eggs, cream and milk. Sift dry ingredients together and add to the liquid. Use just enough of the flour to make a medium stiff dough. Roll out dough to 1/8 inch thick. Cut in pieces 3x6 inches and fry in deep fat. Good with watermelon!

"Better a meal of vegetables where there is love than a fattened calf with hatred." Proverbs 15:17.

PEPPERNUTS

Olga Goering

2 c. white sugar
1/2 c. brown sugar
2 c. oleo
2 c. dark syrup
2 tsp. cloves
2 tsp. cinnamon
1 tsp. cardamon seed
1 tsp. anise
1 tsp. salt
2 eggs
2 tsp. soda
2 T. hot water
8 c. flour
1 c. nuts

Mix ingredients very well together. Chill in refrigerator in long rolls, then cut into small pieces and bake. This is a large recipe and a very good keeper. Bake in a 350° oven 8 to 10 minutes or until brown.

PEPPERNUTS (Aunt Mary's)

Mary K. Stucky

1 c. brown sugar
1 c. white sugar
1/2 c. butter or margarine, room temp.
2 eggs
1 tsp. soda in 4 tsp. hot water
2 drops anise oil
2 tsp. baking powder
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg
3 c. flour
1/4 tsp. salt

Cream the sugars and butter. Add eggs, beat well. Add the soda, water and anise oil; sift the dry ingredients and add to first mixture. Mix well. Chill dough 2-4 hours. Using a small amount of dough on a floured board, work a little flour into it. Roll into pencil thin rolls and chill or freeze. Slice 1/4 inch thick and bake on a cookie sheet in a 375° oven for 10 minutes. This makes a nice crisp peppernut that melts in your mouth. A must at Christmas time!
NOTE: 2 teaspoons anise extract may be substituted for the 2 drops anise oil.

"A gentle answer turns away wrath, but a harsh word stirs up anger." Proverbs 15:1.

SOUR CREAM CHOCOLATE CAKE

Marilyn Krehbiel

2 c. sour whipping cream
4 eggs, unbeaten
2 tsp. soda
6 T. hot water
2 1/2 c. sifted flour
2 c. sugar
6 heaping T. cocoa
1/2 tsp. salt
1/2 to 1 c. chopped nuts

Dissolve the soda in the hot water. Sift the flour, sugar, cocoa and salt together. Mix all the ingredients together and beat for 3 minutes. Add the nuts after beating. Blend. Bake in a 9x13 pan, at 350° for 40 minutes, or until done by toothpick test. Frost with fudge frosting. This is a moist cake that keeps well.

SNOWFLAKE ICE CREAM

Elaine Schwartz

Sm. pail of clean snow
1 egg
1/2 c. sugar
Pinch of salt
1 tsp. vanilla
2 c. milk

In a large bowl beat egg slightly. Add sugar, salt, vanilla and milk. Mix well. Stir in snow until mixture becomes as thick as desired. Eat at once as it melts quickly. (Mother's Snow Ice Cream made us look forward to each snow fall.)

BIEROCKS

Joyce Albright

1 1/2 to 2 lbs. hamburger
1 head cabbage, shredded
3 sm. onions, or to taste
1 pkg. yeast
1 c. warm water
1 c. warm milk
1 tsp. salt
2 T. sugar
3 T. oil
4 c. flour

Dissolve yeast in warm water and add milk, salt, sugar, and oil. Mix in flour. Set aside and let rise until double. Meanwhile, cook hamburger and onion together. In another pan, cook cabbage. Roll out bread dough to 1/8 inch thick on floured surface. Cut into 4x4 inch squares. Top with 2 teaspoons of hamburger mixture. Close by bringing up corners. Bake on greased cookie sheet at 375° for 25 to 30 minutes or until brown.

BIEROCKS (KERREN'S)

Kerren Krehbiel

MEAT MIXTURE:

1 1/2 lbs. hamburger	1 1/2 tsp. salt
1/2 c. onion	1/2 tsp. pepper
3 c. cabbage, finely chopped	Dash Tabasco sauce
1/2 c. water	1/4 lb. cheese, shredded

DOUGH:

2 c. water	1 1/2 tsp. salt
2 pkgs. yeast (2 T.)	1/4 c. oleo
1/2 c. sugar	1 egg
6 1/2 c. flour	

Brown hamburger. Add onion and cabbage with water and simmer until cabbage is almost done. Add rest of ingredients and set aside to cool. Meanwhile mix dough ingredients as for regular rolls. Divide dough in half and roll out to about 1/8 inch thick. Cut into 5 inch squares. Place 2 tablespoons of meat mixture in center of square. Bring corners to center and pinch edges together to seal. Place pinched side down on greased cookie sheet. Let rise 15 minutes. Bake at 350° for 20-30 minutes.

BUSY DAY BIEROCKS

Marilyn Krehbiel

Make your favorite hamburger and cabbage filling for regular bierocks. Chop cabbage quickly by using a blender. Serve with hamburger buns or sliced bakery bread. Filling can be made ahead and frozen. Thaw and reheat in a few minutes in microwave. Crushed dill weed seasoning added to meat mixture while cooking makes a nice flavor change.

BULOBUSHKI

Mrs. John J. Krehbiel
Mrs. Walter J. J. Graber

3 garlic cloves, minced	Salt to taste
2 1/2 c. sweet cream	4 c. bite size pieces home baked bread

Heat the cream with the garlic and pour over the broken bread pieces. Serve.

MACH GORSCHE

Bessie Huxman

White bread dough	1/2 c. sugar
1/3 c. poppy seed	1 c. cream

Using your favorite white bread recipe, form dough into buns and bake. When the buns are cooled enough to handle, tear into small pieces. Pour a mixture of the precooked poppy seed, sugar and cream over the bread. Cool this mixture 15 to 20 minutes.

COTTAGE CHEESE KUCHE

Mrs. John P. Krehbiel

3/4 c. sugar	2 eggs
1 1/2 c. cottage cheese	1/2 c. cream
1/4 tsp. salt	Bread dough

Mix sugar, cheese, salt, eggs and cream together and pour into a 9 inch pie pan that has been lined with bread dough. Sprinkle with cinnamon and bake in a hot oven 400° for 10 minutes. Reduce heat to 350° and bake until custard is set or a knife when inserted will come out clean.

RUSSIAN KUCHE

Mrs. John P. Krehbiel

3/4 c. sugar	1 c. cream
3 eggs	1 c. milk
1 T. flour	Bread dough

Mix the sugar, eggs, flour, milk and cream well and pour into a 9 inch pie pan that has been lined with the bread dough. Sprinkle with cinnamon and bake in hot oven at 400° for 10 minutes. Reduce heat to 350° and bake until custard is set or a knife when inserted will come out clean.

KNE PLETZ

Mrs. Ann Waltner

Bread dough

When bread dough is risen and ready for pan, pinch off dough the size of a baseball. Flatten and stretch over hand to size of a small plate as thin as possible. (It can have a few holes in it.) Fry in deep fat at 365° to 400° until golden brown. Sprinkle with sugar.

DAMPHNOODLES

Mrs. A. J. Kaufman

Bread dough	2 c. water
2 T. lard	1/4 tsp. salt

When your favorite bread dough is ready to shape into loaves, pinch off buns about the size of an egg. Place into a greased electric skillet. Space buns a little. Let rise until double in size. Add the lard, water and salt. Plug in electric skillet and set temperature at 340°. Place lid on with vent closed. Bake 25 minutes without peeking or lifting lid off. Turn heat off and let set without removing lid for 5 minutes. Serve with leftover broth from the skillet. Smack your lips and eat.

DAMPHNOODLES

Bread dough	1/4 c. shortening
1 c. water	1/2 tsp. salt

Use a regular bread dough. Let the dough rise until double in bulk. Knead down and let it rise again. Make little buns about the size of a big egg. Let rise to double in size. Put the water, shortening and salt in a frying pan with tight lid, bring to boil and add the buns. Cover and cook at medium heat about 30 to 40 minutes. Do not uncover them while cooking. Serve with cream and jelly.

GERMAN POTATO PANCAKES (BAKED)

Elva Goering

1 1/2 c. grated raw potatoes	1 T. cream
2 eggs, well beaten	1/2 tsp. baking powder
1/2 tsp. salt	1/4 tsp. pepper
1 T. flour	

SAUCE:

1/2 c. cream	Salt and pepper to taste
1/2 c. milk	

Mix potatoes, eggs, salt, pepper, flour, cream, and baking powder together well. Pour into a well greased shallow baking dish. Bake in a 350° oven 45 minutes. Remove from oven and cut into squares and place in serving bowl. After mixing sauce ingredients, bring to a boil, then pour over potatoes. Serves 3 to 4.

NALLES NICKI (FILLED PANCAKE ROLL)

Mrs. John P. Krehbiel

2 eggs	1 1/3 c. milk
1/2 tsp. salt	1 c. flour, approximately

FILLING:

2 c. cottage cheese	1 T. sugar
1 egg	Salt and pepper to taste

Mix eggs, salt, milk and flour to make a thin batter that resembles heavy cream. Pour some batter onto a hot greased skillet. Lift the pan and tilt around so the batter runs over the whole pan. Make a very thin pancake, brown slightly, flip on other side and bake slightly. Remove to a flat surface; after you have fried all the pancakes, fill with the cheese filling. Mix filling ingredients together well and spread on each pancake, then roll. Place rolls into a greased casserole. Bake 10-15 minutes or until brown. They may also be placed in a HEAVY skillet and cover to brown them.

NOTE: Apples which have been cooked, mashed with sugar and cinnamon added may be used for a filling with sweeter taste.

BAKED NOODLES

Mrs. Jake C. Graber

5-6 c. cooked homemade noodles, cut very fine	2 eggs, beaten
Salt, to taste	1 c. sweet cream
1 c. sugar	Cinnamon

Place cooked noodles in a 2 quart baking dish and salt to taste. Mix sugar, eggs and cream and pour over noodles. Sprinkle cinnamon over top. More cream may be used if desired. Bake at 350° for 30 minutes.

NOTE: Use only homemade noodles.

A generous man will prosper; he who refreshes others will himself be refreshed. Proverbs 11:25.

COTTAGE CHEESE SQUARES

Edna Goering

1 1/2 c. dry cottage cheese
1 tsp. salt
1/3 c. flour
1/4 tsp. soda
1 egg

Mix all ingredients thoroughly and pat out on floured board to about 3/4 inch thickness. Cut into squares of any desired shape you wish. Place on greased pan and bake about 20 minutes at 375°. May be served with a medium thick white sauce using bacon grease as shortening and part cream and milk as the liquid. Season with salt and pour over the baked squares.
NOTE: These may be deep fat fried instead of baked.

FAULE KNÄUF (LAZY BUTTONS)

Evelyn Graber

2 c. cottage cheese, not too soft
1 egg
Salt to taste
1/4 tsp. baking powder
1/4 c. flour

Mix ingredients together well and pat out on floured board until 1/4 inch thick. Cut into square or diamond shapes and fry in hot shortening until brown on both sides. May be eaten with syrup or jam, or plain with meat and vegetables.

LEFFLE KNEP

Bessie Huxman

1 c. flour
1/2 tsp. salt
1 egg
Milk

WHITE SAUCE:
2 T. shortening
2 1/2 T. cornstarch
1/2 tsp. salt
1 c. cream or top milk

Mix flour, salt, egg and enough milk to make a stiff dough. Drop by teaspoon into rapidly boiling water. Cook approximately 15 minutes. Drain and pour the sauce over. Serve.

Sauce - Melt shortening in saucepan. Blend in cornstarch and salt. Gradually add cream. Heat to boiling over direct heat and then boil gently 2 minutes, stirring constantly.

"Better a dry crust with peace and quiet than a house full of feasting with strife." Proverbs 17:1.

CHEESE OR KRAUT BERROGGA

Mrs. Herman Krehbiel

DOUGH:
2 c. flour
1 tsp. salt
1 lg. egg
1/2 c. cream or part milk

COTTAGE CHEESE FILLING:
1 1/2 c. dry cottage cheese
3/4 tsp. salt
3 egg yolks
Dash of pepper

For dough, combine ingredients and knead until you have a stiff dough, adding flour if necessary. Roll out dough to 1/8 inch thickness and cut into 3 inch squares. Filling is the cheese, salt, egg yolks and pepper combined and mixed well. Moisten the edges of squares and put in about 1 rounding teaspoon cheese mixture in center. Fold into a triangle and pinch edges together. Drop into a kettle of boiling salted water and boil 7 or 8 minutes. Lift out with a straining spoon onto a platter. Brown 1/2 cup bread cubes in 2 tablespoons hot lard in skillet. Then add the berrogga and fry them a bit.

For kraut berrogga, use leftover prepared sauerkraut and follow the same procedure.

VARIATION: Cooked cubed ham may be fried in a frying pan with 2 tablespoons shortening and with the addition of 1 cup sour cream made into a dressing to pour over the berrogga instead of frying the berrogga themselves. Delicious, try it!

RUSSIAN BORSCHT

12-19-09

2 c. navy beans
Piece of ham hock
1 sm. onion
2 whole cloves
2 tsp. salt
5 med. sized beets, peeled and diced
4 med. potatoes, peeled and diced
1 c. sour cream
Vinegar to taste

NOTE: 1 pint (or less) pickled beets may be used instead of fresh beets.

Cook the beans, onion, cloves, salt and hock in a large kettle with water to cover. Keep adding water as the beans cook. When beans are about done, cut 4 medium potatoes and add with the diced beets. Cook until tender. Add the cream, reheat (making sure you have at least 1 inch of liquid over the vegetables). Serve. Sugar may be added for a little sweet tangy flavor.

put in canned beets last

BORSCHT (Low German)

Marilyn Krehbiel

1/2 stewing hen or 1 beef soup bone	1 c. tomatoes
Water to cover	1 sm. head cabbage
4 peppercorns	2 med. potatoes
4 allspice, whole	1 med. onion
1 T. salt	1/2 c. cream, optional

Boil meat until tender with spices, salt and onion. Remove meat from bone, dice and return to broth. Skim broth if fatty. Add diced potatoes, tomatoes and sliced cabbage. Simmer until tender. Just before serving, add cream and reheat but do not boil.

GREEN BEAN SOUP (Low German Favorite)

Marilyn Krehbiel

1 cured ham hock or bone from 1/2 ham	1 sm. onion
Water to cover	1 sm. sprig summer savory, optional
4 peppercorns	1 1/2 - 2 c. greens with liquid
4 whole allspice	2 med. potatoes, diced
	2 T. sweet or sour cream

Cook meat in water with spices and onion until tender. Remove meat from bone, dice and return to broth. Skim broth if fatty. Add vegetables and simmer until tender 20 to 30 minutes. Just before serving add the cream as desired. Especially good when made with garden fresh beans.

RIVEL SOUP

Mrs. A. J. Kaufman

2 qts. milk	1 lg. egg
1 c. flour	2-3 T. cream
1 1/2 tsp. salt	

Rub the egg, flour and salt together. Then add cream and rub together until you have the size rivels you want. Usually they are tiny bits to crumb size. Drop into hot milk and boil 15 to 20 minutes.

"All a man's ways seem right to him, but the Lord weighs the heart." Proverbs 21:2.

PFLAUMA PREI

Bessie Huxman

1 c. dried prunes
2 c. water
1/2 - 3/4 c. sugar
4-5 T. flour
Dash salt
2/3 c. cream

Cook prunes, water, and sugar 10 minutes. Thicken with flour and cream. Stir in and bring to boil. Tomatoes or cherries may also be used.

PLUMA MOOS (Prune Soup)

Mrs. Sam A. (Amanda) Schrag

1 1/2 c. raisins
1 c. dried prunes
1/2 c. sugar
3 pts. water
1 piece star anise or 1/4 tsp. powdered cloves
1/2 c. flour
1/4 c. sugar
1/2 tsp. salt
3 c. milk

Add water to dried fruit and anise and cook until almost soft. Add sugar during last 5 minutes of cooking time. Make a paste of the milk, flour, salt, 1/4 cup sugar and cloves, if used. Add thickening to fruit very slowly, stirring constantly and cook and stir until it begins to thicken slightly. Remove from heat. If soup seems too thick, add more milk or cream. Serve slightly warm or cold. This is a traditional accompaniment served with ham at Christmas time, though it is good anytime of year.

CHERRY MOS (Low German Fruit Soup)

Marilyn Krehbiel

1 lb. fresh cherries with water to cover or 1 (303) can cherries
1/4 c. sugar
Pinch of salt
3 rounding T. flour
2 c. milk
1/2 c. sugar, then to taste
1/8 tsp. almond extract
Few drops of red food coloring

Boil cherries with 1/4 cup sugar for 2 or 3 minutes. Mix flour, 1/2 cup sugar and salt. Add milk gradually to make smooth paste. Very slowly pour milk mixture into boiling fruit, stirring constantly. Will curdle slightly at first. Continue stirring until mixture just begins to boil. Remove from heat. Add 1/8 teaspoon almond extract and few drops red food coloring. Thin down with water if too thick. Serve slightly warm or cold. (Apricots, apples, rhubarb, or raisins may be substituted for cherries, but then omit almond extract and coloring.) Use

Continued Next Page.

CHERRY MOS (Continued).

cinnamon for flavoring if desired.

ONION PLATE

Lorie Stucky

2 med. onions	3/4 tsp. salt
2 med. tomatoes	1/3 c. vinegar
1 T. sugar	

In summer when onions and tomatoes were plentiful, my mother-in-law, Mrs. Joe P. A. Stucky, would thinly slice 2 medium onions (or one large) on a dinner plate or low bowl. Then slice 2 medium tomatoes (or one large) over onions. Over this add 1 tablespoon sugar, approximately, and 3/4 to 1 teaspoon salt. Pour over all 1/3 cup vinegar. We liked this with meat or scrambled eggs. Best if prepared about 1 hour before serving.

OPEN JAR DILL PICKLES (In gesouritie gurkies)

Kerren Krehbiel

13 c. water	1 to 2 cloves garlic
1/2 c. salt	Dill
1/2 c. vinegar	Cucumbers (about 2 gal.)

Bring the water, salt, vinegar, and garlic to a boil. Pour over the washed cucumbers that have been placed in a stone crock with the dill weed. Cover with a clean tea towel. Let set one to two days before eating.

NOTE: Cabbage wedges cooked for 3 minutes and cooled may be added to this liquid for a delicious pickled taste.

PIGS FEET

2 fresh pigs feet	A few whole allspice
1 ham hock	4 or 5 cloves garlic
1 T. salt	

Cut away any surplus fat from feet and hock. Cover with water, adding salt and cook until meat falls from bones, or cook in pressure cooker for 1 hour. Remove feet and hock to cool. Add garlic and allspice to broth and cook 15 minutes longer. There should be about 3 cups broth. Add water if it has cooked away too much. Remove meat and skin from bones and cut into small pieces. Place into a square or oblong glass dish. Strain broth to remove garlic and allspice. Then pour broth over meat to cover. Cool overnight. Remove excess fat from top. Cut into serving slices about 1/2 to 1/4 inches thick.

STUFFED PORK STOMACH

1 pork stomach

FILLING:
6 or 8 med. size potatoes, diced
6 c. fresh pork, diced
1 diced onion
2 T. salt
1 tsp. pepper

Slit open and empty out pork stomach. Wash out thoroughly. Then peel out the inner lining. Cover with water and add 2 to 3 tablespoons salt. Keep in refrigerator for a day or two. Pour off water and add fresh salt water. The next day rinse in clear water and fill with the filling. Stuff but not too tightly. Sew up the opening with heavy thread or string, making deep stitches that will not tear open during cooking. Put in a large enough pot to cook the stomach with a rack or flat plate under the stomach so not to stick to bottom of pan. Add enough water to almost cover stomach and salt to taste. Hot water should be added during cooking period if needed. Cook 2 hours.

GRANULATED SOAP

Mrs. Herman A. Krehbiel

5 1/2 pts. of water
2 T. Borax
1 can lye
4 1/2 pts. fat
1 tsp. citronella oil

Grease or fats can be strained and put into some container as it accumulates. Use an enamelware, earthenware or crock container to stir up your soap as the lye will ruin all other metal containers. Stir together the water, lye and Borax until the lye is dissolved. Add grease and citronella oil and stir slowly for about 20 minutes. Stir occasionally until the mixture is dry and crumbly. Lay out to dry on heavy brown paper or large pieces of paper boxes until dry.

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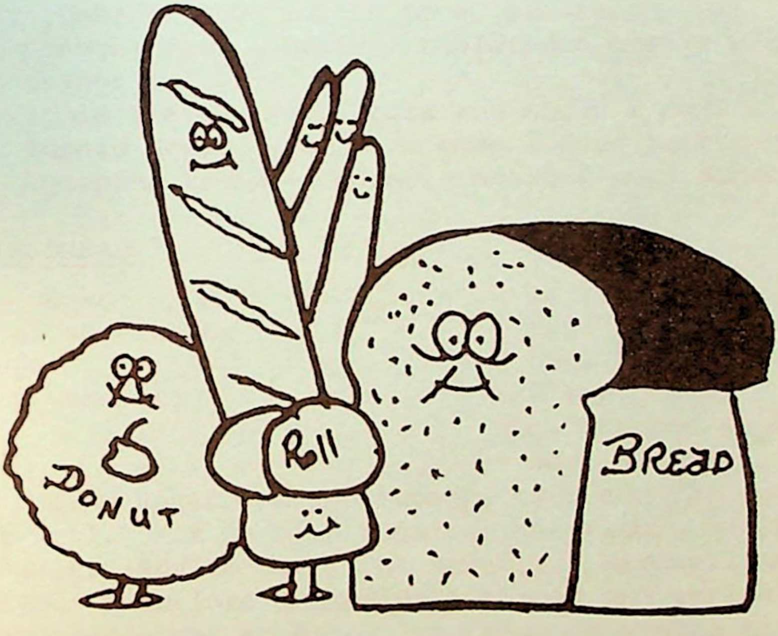
Breads


DONUT
Roll
BREAD

QUICK BREADS

ALL SEASON QUICK LOAVES

Mrs. John L. Graber (Kate)

3 c. flour, unsifted	3 eggs
1 tsp. each salt and soda	1 1/2 c. sugar
1/2 tsp. baking powder	1 c. salad oil
2 tsp. cinnamon	1 tsp. vanilla
1 c. chopped nuts	2 c. prepared fruit or vegetables

Stir together the flour, soda, baking powder, cinnamon and nuts. Set aside. In a medium size bowl, lightly beat the eggs with a wire whip. Add the sugar and oil, stir until blended. Stir in the vanilla and your choice of fruit or vegetable. Add the flour mixture all at once and stir just until evenly moist. Divide the batter between 2 greased 4 1/4 x 8 1/2 inch loaf pans. Bake at 350° for 50 to 60 minutes.

Orange Bread - Grate 1 tablespoon orange peel and use 2 cups orange pulp.

Apple Bread - Peel, core and shred 2 cups apple.

Tomato Bread - Peel and chop 2 cups tomatoes.

Zucchini Bread - Coarsely shred 2 cups zucchini.

APPLE BREAD

Martha Graber

1 c. sugar	2 c. flour
1/2 c. shortening	1 tsp. baking powder
2 eggs	1 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
	2 c. chopped apples, about 4 med. size

Cream sugar and shortening, then add the eggs and vanilla. Beat well. Mix or sift together the flour, baking powder, soda and salt. Add to the first mixture. Mix well and add the chopped apples. Pour into a greased loaf pan and sprinkle with 1 tablespoon sugar to which 1/4 teaspoon ground cinnamon has been added. Bake at 350° for 50 to 60 minutes. Remove from pan immediately.

BANANA BREAD

Brenda Schwartz

1/2 c. shortening
1 c. sugar
2 eggs
1 c. mashed bananas
2 c. flour, may use 1/2 c. wheat flour
1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. baking powder
1/2 c. chopped nuts, if desired

Mix the ingredients in the order listed. Grease bread pan. Bake a 325 - 350° for 1 hour. Makes one loaf.

For Cookie Bars - Add 3/4 cup buttermilk or sour milk. Spread evenly into jelly roll pan. Bake 350° for 30 minutes. Frost with powdered sugar icing.

COCONUT BREAD

Mrs. John L. Graber (Kate)

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 1/2 c. Bran Chex, crushed to 1/2 c.
1/2 c. chopped walnuts
2 eggs, beaten
3/4 c. water
2/3 c. honey
1/4 c. vegetable oil
1 tsp. grated lemon peel
1 tsp. vanilla
3/4 c. flaked coconut

Sift flour with fork, then spoon into measuring cup. In large bowl, stir together first five ingredients. Combine remaining ingredients. Add all at once to dry ingredients. Stir just until dry ingredients are moistened. Spread evenly in a greased 8x4x2 inch pan. Bake at 350° for 60 to 70 minutes, or until tester inserted in center comes out clean. Let cool 15 minutes before removing from pan.

GLORIFIED GINGERBREAD

Elaine Schwartz

1/2 c. shortening
1 c. sugar
2 c. flour
1/2 tsp. ginger
1/2 tsp. cinnamon

Mix together well. Take out 1/2 cup to sprinkle over top. To the remaining crumbs add:

1 egg, beaten
2 T. molasses
1/2 tsp. salt
1 tsp. soda
1 c. sour milk or buttermilk

Beat until ingredients are well blended and batter is smooth. Pour into greased 9x9 pan. Sprinkle with reserved crumbs. Bake at 350° for 45 minutes.

LEMON BREAD

Dianne Krehbiel

1/2 c. margarine
1 c. sugar
2 eggs
Grated rind of one lemon
1/2 c. milk
1 1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. chopped nuts

Cream margarine and sugar. Add 2 eggs, beat well. Add grated lemon rind. Blend dry ingredients and add alternately with milk. Add nuts. Bake in greased 9x5 loaf pan for 30 to 45 minutes at 350°. Yield: one loaf. Remove from oven and baste with lemon glaze several times while still hot. Leave bread in pan until cool.

GLAZE:
Juice of one lemon
1/4 c. sugar

Stir until sugar is dissolved.

LEMON POPPY SEED BREAD

Ella Krehbiel

1 yellow cake mix
1 box lemon instant pudding mix
1 c. hot water
1/2 c. oil
4 eggs
1/4 c. ground poppy seed

Combine ingredients and beat 4 minutes with electric mixer. Grease 2 large loaf pans or 4 nut loaf size pans. Fill pans 2/3 full and bake at 350° oven until done. Test with toothpick.

PARATHAS (a chappati type bread) (Bangladesh)

Mary Ann Krehbiel

1 c. flour
1/2 tsp. salt
3 T. butter, melted

Mix flour and salt. Cut in 1 tablespoon butter. Add water to make a soft dough. Knead until smooth and velvety. Divide into six balls. Flatten each piece with fingers, dot with butter and put another piece over it, alternating dough and butter until it is three layers thick. Use 1/4 teaspoon butter between each layer. Roll out 1/4 inch thick. Pan fry on both sides till brown, using the remaining butter. Serve hot.

The smallest good deed is better than the greatest intention.

10-13-00
ugh

RHUBARB BREAD

Jane Kaufman

1 1/2 c. brown sugar
2/3 c. cooking oil
1 egg
1 tsp. salt
1 c. sour milk (buttermilK)
1 tsp. vanilla
1 1/2 c. diced rhubarb (canned)
2 1/2 c. unsifted flour
1 tsp. soda
1/2 c. chopped nuts

Mix ingredients in order given. Divide dough and put into two greased and floured loaf pans. Bake in 350° oven for 40 minutes.

SQUASH BREAD

Edna Waltner

3 eggs
2 c. sugar
1 c. oil
2 tsp. vanilla
2 c. chopped or grated squash
3 c. flour
1 1/4 tsp. baking powder
1 tsp. soda
1 tsp. salt
3 tsp. cinnamon
1/2 c. nuts

Beat eggs light and foamy; add sugar, oil, squash, vanilla and mix well. Blend in dry ingredients which have been sifted together. Add nutmeats. Makes 2 loaves. Grease loaf pans well. Bake at 350° for 45 minutes. Any kind of squash may be used.

BAKING POWDER BISCUITS

Bessie Huxman

2 c. sifted flour
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 tsp. salt
2 T. sugar
1/2 c. shortening
1 egg, unbeaten
2/3 c. milk

Sift flour, baking powder, salt, sugar, and cream of tartar into bowl. Add the shortening to the flour mixture and blend together until of corn meal like consistency. Pour milk into flour mixture slowly. Add the egg. Stir to stiff dough. Knead five times. Roll to 1/2 inch thickness. Cut with 1 1/2 inch cutter. Bake on an aluminum cookie sheet for 10 to 15 minutes at 450°.

All people smile in the same language.

BISCUITS

Helen Albrecht

2 c. sifted flour	1/2 T. sugar
1/2 tsp. salt	1/4 c. Crisco
1 T. baking powder	3/4 c. milk

I make my own biscuit mix by taking this recipe 4 times. Store in refrigerator. Do not add the milk until ready to bake. Much cheaper than buying biscuit mix.

Mix dry ingredients and Crisco with pie blender or fork. Add milk gradually as needed to make a soft dough. Knead a few times on lightly floured surface. Flatten dough to about 1/2 inch thick and cut. Place close together on ungreased cookie sheet and bake at 450° for 12-15 minutes. Yields 8 to 10 biscuits.

QUICK CINNAMON ROLLS

Juanita Stucky

2 c. flour	2/3 c. milk
3 tsp. baking powder	2 T. melted margarine
1/2 tsp. salt	1 tsp. cinnamon
4 T. sugar	1/4 c. sugar
6 T. shortening	Raisins, optional

Cut together the flour, baking powder, salt, sugar, and shortening. Add milk and mix well. Place on floured surface and roll into a rectangle 1/4 inch thick. Spread the melted margarine on the dough and combine the cinnamon and sugar and sprinkle on top along with raisins. Roll the dough jelly roll style and cut in one inch slices. Place in well greased pan and bake at 425° for 15-20 minutes. Ice while warm.

We like someone because. We love someone although.

COFFEE CAKE

Elaine Brown

CAKE:
3/4 c. sugar
1/4 c. soft shortening
1 egg
1/2 c. milk
1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt

TOPPING:
1/2 c. brown sugar
2 T. flour
2 T. melted butter
1/2 c. chopped nuts
2 tsp. cinnamon
2 T. water

Cake - Mix sugar, shortening and egg. Sift together flour, baking powder and salt. Add to egg mixture alternately with milk. Spread half of batter in greased 8 inch square pan.

Topping - Spread half over batter in pan and circle in with fork for marbled effect. Repeat with remaining batter and topping. Bake 30 minutes at 375°. Makes 8 or 9 servings.

BLUEBERRY COFFEE CAKE

Elaine Schwartz

3/4 c. sugar
1/4 c. shortening
1 egg
1/2 c. milk
2 c. flour
2 tsp. baking powder
Pinch salt
1 (15 oz.) can blueberries,
drained or 1 3/4 c. frozen

TOPPING:
1 c. sugar
2/3 c. flour
1 tsp. cinnamon
1/2 c. soft oleo or butter

Mix sugar, shortening and egg. Stir in milk and sifted dry ingredients alternately. Blend in blueberries. Put into greased 13 x 9 inch pan. Combine topping ingredients and sprinkle on batter. Bake at 350° for about 50 minutes. Yield: 12 servings.

It takes both rain and sunshine to make a rainbow.

BLUEBERRY KAFFEE KUCHEN

Elva Goering

- 1/2 c. shortening
- 1 c. sugar
- 2 egg yolks, beaten
- 1 1/2 c. flour
- 1/4 tsp. salt
- 1 tsp. baking powder
- 1/2 c. milk
- 2 egg whites, beaten stiff
- 1 (No. 303) can blueberries, drained

TOPPING:

- 1/2 tsp. cinnamon
- 1/4 c. brown sugar
- 2 T. oleo

Cream shortening and sugar, add egg yolks; add flour sifted with salt and baking powder, alternately with milk. Fold in beaten whites and add blueberries. Pour batter into greased 9x13 inch pan. Mix the topping ingredients together and spread on batter. Bake in 350° oven for 35 to 40 minutes.

BUTTER QUICK COFFEE CAKE

Judy Schultz

- 2 c. flour
- 3 tsp. baking powder
- 1 c. sugar
- 1 tsp. salt
- 1/3 c. soft butter
- 1 c. milk
- 1 egg

CRUNCHY TOPPING:

- 2 T. flour
- 1/4 c. brown sugar
- 1/2 c. coconut or nuts
- 2 T. soft butter
- 1 tsp. cinnamon

Sift together flour, baking powder, sugar and salt. Add butter, milk and egg. Beat hard 2 minutes. Pour into 9 inch square greased pan. Cover with crunchy topping.

Crunchy Topping - Mix with fork the flour, brown sugar, nuts or coconut, butter and cinnamon. Bake at 350° for 35-40 minutes. Serve warm. 9-12 servings.

Let us realize that what happens round us is largely outside our control, but that the way we choose to react to it is inside our control.

CREAM FILLED COFFEE CAKE

Mrs. Dale Schrag

1 pkg. dry yeast
1/4 c. warm water
1 c. milk
1/2 c. sugar
1 stick oleo
1 tsp. salt
2 eggs
3 1/2 c. flour

CRUMBS:
1/2 c. brown sugar
1/2 c. flour
1/4 c. butter

FILLING:
3 T. flour
1 c. milk
1 c. sugar
1 c. Crisco
1 tsp. vanilla
2 1/2 c. powdered sugar

Dissolve yeast in 1/4 cup warm water. Scald milk; add sugar, oleo and salt. Beat eggs in large bowl and add milk mixture and dissolved yeast. Mix in flour. Let rise in refrigerator overnight. Next morning work dough into 3 pie pans and spread crumbs over top and let rise. Bake at 325° for 15 minutes or until done. Cool and split each cake and fill with filling.

Filling - Cook flour and milk together. Cool. Cream sugar and Crisco, add flour and milk mixture and vanilla. Cream well. Add powdered sugar and mix well.

SOUR CREAM COFFEE CAKE

Phyllis Stucky
Mildred M. Voran

1/4 lb. butter or oleo
1 c. sugar
2 eggs
1/2 pt. sour cream
1/4 c. milk
2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

TOPPING:
1/2 c. chopped nuts
1 tsp. cinnamon
1/4 c. sugar
1/4 c. brown sugar, optional

Cream butter and sugar; add eggs one at a time. Mix together the sour cream and milk and add to creamed mixture. Sift together flour, baking powder, and soda. Add creamed mixture to dry ingredients. Add vanilla and mix. Mix topping ingredients together. Layer batter with topping, reserving some for on top. Bake in Bundt pan or angel food pan, greased. Bake at 350° for 35-40 minutes.

SUGAR PLUM COFFEE CAKE

Lisa Meisenheimer

1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/3 to 2/3 sugar (depends on sweetness of plums)
1 egg
3/4 c. milk
1/4 c. melted shortening
12 lg. pitted plums

Mix all ingredients together except plums. Pour batter into 8 inch square pan. Cut plums in half and place cut side down on batter and press in. Sprinkle with the following topping.

TOPPING:
1/4 c. butter
1/2 c. flour
1/2 c. brown sugar
1/2 tsp. cinnamon

Bake 375°. Serve with whipped topping or Cool Whip.

NOTE: Bing cherries or any other fruit may be substituted for the plums.

CROUTONS

Mrs. David (Nancy) Stucky

1 loaf sliced bread
1 1/2 sticks margarine
1/2 c. salad oil
1 T. Worcestershire sauce
1 tsp. celery salt
1 tsp. garlic salt
1 tsp. onion salt
1/4 c. grated Parmesan cheese

Cut each slice of bread into 1/2 inch cubes. Melt margarine and oil. Add seasonings. Pour over bread cubes. Stir in large pan to blend. Spread out in flat pan or cookie sheets which have a rim all the way around. Brown in 250° oven approximately one hour, stirring occasionally.

DUMPLINGS (to go with boiled chicken)

Mary K. Stucky

1 c. sifted flour
2 tsp. baking powder
1/4 tsp. salt
2 T. soft shortening
1/2 c. milk

Sift dry ingredients together; cut in shortening. Mix as for biscuits or pie crust. Add milk and mix with spoon, drop from tablespoon into broth on top of chicken pieces. Cook about 10 minutes in an uncovered kettle; then 5 minutes with kettle covered. Makes 3 to 4 servings.

FLOUR TORTILLAS

Brenda Schwartz

5 c. flour	1 3/4 tsp. baking powder
1 1/4 c. shortening	1 1/2 tsp. salt
1 1/2 c. warm water	

Mix all ingredients together well. Roll into a ball. Roll flat and fry and on griddle. Put in browned hamburger meat, lettuce, cheese, tomatoes, and roll up. Serves 12 people.

BRAN MUFFIN MIX (Makes 1 gallon)

Mrs. Erwin C. Schrag

2 c. Nabisco 100% Bran	1 qt. buttermilk
2 c. boiling water	4 c. Kellogg Bran Buds
2 1/2 c. sugar	6 c. flour
1 c. plus 3 T. Crisco shortening	5 tsp. soda
4 eggs	2 tsp. salt

Pour boiling water over Nabisco Bran and let stand. Cream sugar, Crisco and eggs well, blend in buttermilk, and bran mixture. Add Bran Buds. Sift in flour, soda and salt. Mix well. This dough will store in tightly covered container in refrigerator up to 6 weeks, so bake only as needed. Fill muffin tins 2/3 full and bake 16-19 minutes or until firm, at 400°.

FRENCH BREAKFAST MUFFINS

Judy Schultz

1/3 c. shortening	1/4 tsp. nutmeg
1/2 c. sugar	1/2 c. milk
1 egg	1/2 c. sugar
1 1/2 c. flour	1 tsp. cinnamon
1 1/2 tsp. baking powder	1/2 c. melted oleo or butter
1/2 tsp. salt	

Heat oven to 350°. Grease 15 muffin cups. Mix thoroughly shortening, 1/2 cup sugar and the egg. Stir in flour, baking powder, salt, and nutmeg alternately with milk. Fill cups 2/3 full. Bake 20-25 minutes. Mix 1/2 cup sugar and the cinnamon. Immediately after baking, roll puffs in melted butter, then in cinnamon sugar mixture. Serve hot. 15 muffins.

It is not he who has little, but he who wants more, who is poor.

WHOLE WHEAT MUFFINS

Amy Bergen

2 c. whole wheat flour
2 c. white flour
2 T. baking powder
2/3 c. sugar
1 tsp. salt
2/3 c. oil
2 eggs
2 c. milk

Sift dry ingredients (do not sift whole wheat flour). Add liquid ingredients to dry stirring only enough to moisten. Fill muffin tins 2/3 full. Bake at 425° for 25 minutes. Makes 20-24 muffins.

YEAST BREADS

REFRIGERATOR DOUGH

Esther Krehbiel

1 c. boiling water
3/4 c. instant potato buds
1 tsp. salt
1/2 c. sugar
1/2 c. dry milk
1 stick butter
3 eggs
2 pkgs. dry yeast (2 T.)
1/2 c. warm water
Pinch sugar
Pinch ginger
5 c. flour

Measure water into mixing bowl and add potato buds and salt. Beat well. Add sugar, milk powder, and butter, stir well and add eggs. Dissolve yeast in warm water with sugar and ginger and stir into lukewarm mixture. Add 3 cups flour and beat well, then add rest of flour gradually in order to have a fairly firm dough. You will probably need to put it out on the counter to work in the last of the flour. Knead until dough is smooth and satiny. Form into a ball, put into a buttered bowl and turn to coat top. Cover with a clean cloth and let rise until double in bulk, about 1 1/2 hours. Punch down. Dough may be refrigerated at this point; it will keep nicely in a covered container for a week. You may have to punch it down occasionally.

NOTE: I pinch off dough the size of a large walnut, let rise until double, then stretch out, cut a slit in the middle and fry in deep fat. Cover with powdered sugar to eat with beet borsht. Delish!

BROWN BREAD

Mrs. Dale Schrag

2 tsp. yeast
3 T. brown sugar
2 eggs
6 c. warm water
2 tsp. salt
4 c. bran
12 c. flour, or enough to make a firm dough

In large bowl, add 6 cups warm water to yeast. Sweeten with 3 tablespoons brown sugar. Add 2 eggs, salt, bran and flour. Grease hands well and knead to make a stiff dough. Let rise 1 hour. Place in greased pans and let rise 1 1/2 hours. Bake at 400° for 45 minutes or until golden brown.

FRENCH BREAD

Mary Ann Goering

1/8 c. sugar
2 tsp. salt
1/8 c. shortening
1 pt. boiling water
2 cakes or pkgs. yeast
1/2 c. warm water
3/4 T. sugar
6 c. flour

Combine 1/8 cup sugar, salt, shortening and boiling water. Let cool. Dissolve yeast in 1/2 cup warm water, add sugar. Add this to first four ingredients and add flour gradually, working it in with a spoon. Let rise, but work down every 10 minutes, four or five times. Divide into two balls. Let rise 10 minutes, then roll out as for cinnamon rolls. Roll tight; place on greased pans well apart. Slash with knife 2 inches apart. Let rise until double in bulk. Bake 25 minutes at 400°.

RAISIN BREAD

Marilyn Krehbiel

1 c. scalded milk
2 tsp. salt
2 T. sugar
2 T. margarine
1 cake yeast or 1 T. dry yeast
1 T. sugar
1 c. warm water
1 - 1 1/2 c. raisins

Scald milk. Add salt, 2 tablespoons sugar and margarine. Cool. Rinse raisins. Soften for a few minutes in boiling water. Drain well. Dissolve yeast in warm water with 1 tablespoon sugar till bubbly. Combine lukewarm milk mixture and yeast. Add 2 cups flour and blend till smooth with mixer. Add raisins which have now been lightly floured and 1 cup flour. Beat well. Knead 2 cups flour into dough until smooth. Let rise till double; punch down and allow to rise again, 20 minutes. Divide into 2 loaves. Bake at 375° for 45 minutes. If they brown too quickly, cover with foil. This recipe won a State Fair Sweepstakes Prize for a friend many years ago.

SWEET RYE BREAD

Mrs. Alan (Lila) Waltner

1/2 c. lukewarm water	2 tsp. salt
1 pkg. yeast	1/3 c. sugar
1 tsp. sugar	1 T. solid shortening
1 c. rye flour	1/4 c. dark molasses
2 c. boiling water	6-7 c. white flour

Mix water, yeast, and 1 teaspoon sugar and let stand. In mixer place rye flour and boiling water. Beat until smooth and set aside to cool. Beat together the salt, 1/3 cup sugar, shortening, and molasses. Add yeast mixture and cooled flour mixture to molasses mixture. Mix with mixer till smooth. Add 2 cups white flour and continue to beat on very low speed. Then remove beaters and clean into bread bowl. Continue with 2 more cups white flour and knead. Add 1-2 more cups and knead. Let stand 2 hours and place in 2 bread pans. Let rise 2 hours and bake at 350° for 30 minutes.

WHEAT GERM BREAD

Juanita Stucky

1/3 c. shortening	1/2 c. wheat germ
1 pkg. yeast	1/4 c. brown sugar
1/4 c. warm water	1 1/2 tsp. salt
1 tsp. sugar	1/2 c. dry milk powder
1/4 tsp. ginger	4 c. sifted flour
1 c. boiling water	1 egg, beaten

Melt the 1/3 cup shortening. Dissolve the yeast in the warm water with the teaspoon sugar and ginger. Pour boiling water over wheat germ and cool. Blend the brown sugar, the melted shortening and salt. Add to this mixture the dry milk, 1 cup sifted flour and the beaten egg and the yeast. Add 3 cups sifted flour and blend smooth, to form a soft ball. Knead. Let rise. Knead again. Put in a loaf pan and let rise again. Bake at 350° for 50 minutes. Makes 1 loaf.

Bless the Lord, O my soul; and all that is within me, bless his holy name. Psalm 103:1.

WHOLE WHEAT BREAD

Mrs. H. P. Graber

- 1 pkg. yeast
- 2 c. lukewarm water
- 2 T. sugar
- 2 tsp. salt
- 3 c. white flour
- 1/2 c. hot water
- 3 T. shortening
- 1/2 c. brown sugar
- 3 c. whole wheat flour

Soften yeast in lukewarm water. Add the white sugar, salt and white flour. Beat until smooth and let stand until it bubbles. Combine the hot water with the shortening and brown sugar. Cool and add to the sponge dough, plus the whole wheat flour. Mix until smooth. Add more white flour if needed to make a stiff and smooth dough. Place in two greased loaf pans. Let rise until double. Bake in 375° oven for 50 minutes. Makes two (one pound) loaves.

100% WHOLE WHEAT BREAD

Betty Stegall

- 1 c. warm water
- 2 T. dry yeast
- 3/4 c. milk
- 3/4 c. hot water
- 1 T. salt
- 1/2 c. honey
- 3 eggs
- 1/2 c. vegetable oil
- 7 c. whole wheat flour

Dissolve yeast in 1 cup warm water and let stand 5 minutes. Stir together milk, water, salt and honey. Add the yeast-water mixture. Then add eggs, oil and 1/2 of the flour. Stir well. Add remainder of flour. Dough should be slightly sticky. Turn dough onto floured board and let it rest at least 10 minutes. Knead for 5 minutes and place in oiled bowl. Allow to rise till doubled. Punch down and allow to rise again for 30 minutes. Shape dough into 2 loaves. Let rise until double. Bake 30 to 40 minutes at 350°.

EASY BRAN BUNS

Elaine Brown

- 1 pkg. yeast (1 T. dry)
- 3/4 c. lukewarm water
- 2 T. sugar
- 1/2 tsp. salt
- 1 egg
- 1/4 c. butter, melted
- 2 c. sifted flour
- 1 c. whole bran cereal

Soften yeast in warm water in mixing bowl. Let stand 5 minutes. Add sugar, salt, egg, butter, 1/2 cup of the flour, and the bran cereal. Beat until well blended. Add remaining flour gradually mixing well after each addition. Fill greased

Continued Next Page.

EASY BRAN BUNS (Continued).

muffin pans 1/2 full. Cover and let rise in warm place (80-85°) until double in bulk, about 1 - 1 1/2 hours. Bake in 375° oven about 12 minutes until golden brown. Brush tops with melted butter; serve immediately. Yield: 12 buns (2 1/2 inches) in diameter.

SWEET ROLLS

BROWN OATMEAL ROLLS

Phyllis Stucky

2 c. boiling water	1/3 c. lukewarm water
1 c. quick cooking oatmeal	2/3 c. brown sugar
3 T. fat or oleo	2 tsp. salt
1 T. yeast	5-6 c. flour

Pour boiling water over oats. Add fat and cool to lukewarm. Add yeast which has been softened in the lukewarm water. Add sugar and salt, beat in flour to make a soft dough (about 5 cups). Knead; place in bowl (Tupperware with lid); let rise until double in bulk. Work down, let rise again. Shape into rolls in pan. Let rise again. Bake 20-25 minutes at 350° - 375°. Makes 3-4 dozen rolls.

CARAMEL ROLLS

Stephanie Basinger

2 loaves frozen bread or 1 pkg. frozen rolls	1 lg. or 2 sm. vanilla pudding, not instant
1/2 c. chopped walnuts or pecans	2 T. milk
1/2 c. butter or margarine	1/2 tsp. cinnamon
1 c. brown sugar	

Thaw the bread. Grease a 9x13 inch pan. Sprinkle with nuts. Tear the loaves into walnut size pieces and place into the pan. Melt butter and add sugar, pudding mix and milk. Pour over the dough pieces. Let rise. Bake in 375° oven for 20 minutes. Turn out on foil or cookie sheet. Let stand 2 or 3 minutes when taken from the oven to let caramel mixture set.

Rejoice evermore, Pray without ceasing. In everything give thanks, for this is the will of God in Christ Jesus concerning you. I Thess. 5:16-18.

6-5-93
No

CHOCOLATE CINNAMON BUNS

Joyce Albright

3/4 c. warm water
1 pkg. dry yeast
1/4 c. shortening
1 tsp. salt
1/4 c. sugar
1 egg

1/3 c. cocoa
2 1/4 c. sifted flour
1 T. soft butter
1 1/2 tsp. cinnamon
3 T. sugar
Chopped nuts

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar, egg, cocoa and 1 1/2 cups flour. Beat 2 minutes on medium speed of mixer. Scrape side of bowl. Stir in rest of flour. Blend well. Cover and let rise 1 hour. Stir down by beating 25 strokes. Turn soft dough on well floured board. Roll in 9x12 rectangle. Spread with the butter and sprinkle with a mixture of the cinnamon, sugar and chopped nuts. Roll up and cut in 12 pieces. Place in a 9 inch square pan and let rise to double bulk. Bake 25 minutes at 375°. Frost with maple glaze.

CINNAMON ROLL DOUGH

6-5-93
Good

Mrs. Victor Albright

2 eggs
2 c. milk
1/2 c. sugar
1/2 c. Crisco (oleo sticks may be used)
1/2 c. potato flakes

1 T. dry yeast
1/4 c. lukewarm water
1 tsp. salt
4 to 5 c. flour

Warm milk, sugar and Crisco until sugar is dissolved and Crisco melted. Remove from burner and cool. When cooled add salt and potato flakes. Add yeast which has been dissolved in the lukewarm water. Mix well. Add enough sifted flour to make a stiff dough. Let rise until double in size. Punch down and again let rise until double in size. Now you are ready to make your cinnamon rolls. This dough may also be used for poppy seed rolls. This is one of my mother, Mrs. Tobias Schrag's favorite recipes.

For by grace are ye saved through faith; and not of yourselves; it is the gift of God not of works, lest any man should boast. Eph. 2:8-9.

7-10-93
very good

CINNAMON ROLLS

Frieda Schwartz

1 pkg. yeast
1 T. sugar
1/2 c. warm water
1 c. milk, scalded
2/3 c. shortening, Crisco
1/2 c. sugar
1 1/2 tsp. salt
2 eggs
1 c. mashed potatoes
4 c. flour, not sifted

Dissolve yeast and 1 tablespoon sugar in warm water, at least 10 minutes. Cream shortening and sugar, add eggs and salt and cream again. Add mashed potatoes. Add hot scalded milk. Cool. Add 2 cups flour and mix well. Add yeast and mix. Add 2 more cups of flour. When too thick for mixer, use hands to mix it but do not knead. Let rest 30 minutes. Mix again in same bowl. Let rest 30 minutes, mix again. Let rest 20 minutes. Dough will be soft. Put on floured surface and shape into one big loaf, and put on cookie sheet. Let rest 20 minutes. Do not work dough, turn pan upside down and place dough on floured surface and roll out. Brush lightly with milk, sprinkle with sugar and cinnamon. Roll together like a jelly roll and cut 1/2 to 3/4 inch wide. Do not crowd rolls. Let rise about 45 minutes. Bake at 400° until medium brown. Shrunk slightly

For spudnuts add 5 cups flour instead of 4 cups. Fry in deep shortening - 375°. Let rise before frying. Roll dough 1/2 inch thick.

Some hints are the flour is variable, eggs may be larger, flour may be moister, you learn to judge by appearance, rather than by measurement.

Be anxious for nothing; but in everything by prayer and supplication with thanksgiving let your requests be made known unto God. Phil. 4:6.

CINNAMON TWISTS

Jan Downing

1 c. sour cream
1/4 c. honey
3 T. butter
1/8 tsp. soda
1 tsp. salt, optional
1 pkg. dry yeast
1 tsp. honey
1/2 c. lukewarm water
2 beaten eggs
3 to 4 c. whole wheat flour

FILLING:
1/4 c. softened butter
1/4 c. honey
1 T. cinnamon

In saucepan heat sour cream, honey, butter, soda and salt. Do not boil. Let cool to lukewarm. Dissolve yeast and honey in warm water. Add to beaten eggs and flour and add to the cooled mixture. Turn out on floured surface and knead about 5 minutes. Roll dough to about 16 x 16 inches. Combine filling ingredients and spread on dough. Fold into thirds and cut into 16 (1 inch) strips. Twist and place on oiled sheet. Cover; let rise in warm spot until light - 1 hour. Bake 350° about 25 minutes. May be frosted with your favorite icing. Makes 16 twists.

DANISH CINNAMON COFFEE CAKE

Betty Schrag

1 c. milk
4 c. unsifted flour
1 tsp. salt
1/4 c. sugar
1 c. soft butter or oleo
3 egg yolks, beaten
1/4 c. warm water
1 pkg. yeast

MIX FOR DIPPING:
1/2 c. sugar
1 1/2 tsp. cinnamon
Melted butter

Scald milk, cool. Stir flour, salt, sugar into large bowl. Cut in butter with pastry blender or 2 knives until the mixture looks like meal. Dissolve yeast in warm water. Add to flour mixture along with egg yolk and cooled milk. Beat well. Chill in refrigerator overnight. Makes 2 loaves. (Dough keep well in refrigerator up to 3 days). Take pieces of the dough and dip in melted butter, and then dip or roll in the sugar mixture. Lay or press the pieces into a greased pan. (Use two (8x8) pans or if you like a deeper cake use one (11x7) pan). Let rise 1 1/2 hours before baking at 350° for 25 to 30 minutes. Frosting is optional.

DATE DUMPLINGS

Mrs. H. P. Graber

1 lb. dates, pitted and chopped
1/2 c. brown sugar
1/2 c. water
Sweet roll dough
2 c. cream
2 T. sugar
1 tsp. vanilla

Cook dates, sugar and water until thick, then cool. Next use your own sweet roll dough. Make small buns about the size of a walnut. Let rise for a few minutes. Then flatten with your hands and place a heaping teaspoon of the date mixture in the center of each bun. Then fold over and pinch edges together well. Place on cookie sheet. Let rise until double. Bake in 350° oven until brown. Put in large dish and cover with cloth. Can be baked a day before. When ready to serve them heat two cups cream, two tablespoons sugar, one teaspoon vanilla and pour hot over dumplings. Delicious! To be served with main dishes.

FAST ROLLS

Pat Cramton

3/4 c. milk
1/4 c. margarine
2 T. sugar
1 tsp. salt
1/2 c. very warm water
2 pkgs. dry yeast
1 tsp. sugar
3 1/2 c. flour
1 tsp. baking powder
2 eggs

Heat milk, margarine, sugar, and salt. Cool to lukewarm. Dissolve yeast and 1 teaspoon sugar in warm water. Mix flour with baking powder. In mixer bowl, combine half the flour with milk mixture. Blend. Add yeast, 2 eggs, and gradually the rest of the flour. Cover and set in a bowl of very hot water. Let rise to double in size. Stir down and pour into muffin tins. Let stand 10 minutes. Bake in 375° oven for 12-15 minutes or till nicely browned. These are ready in less than one hour.

And this commandment have we from him, That he who loveth God love his brother also. I John 4:21.

3-8-95
Good

12·14·95
Add 1c oatmeal
& 1c milk at beginning

GO MAKE YOUR BED LIGHT DOUGH FOR ROLLS

Elaine Goering

1 c. lukewarm water
2/3 c. sugar
2 pkgs. yeast
6 c. flour
1/2 c. cooking oil
1 c. boiling water
2 eggs
1 tsp. salt

Mix together the lukewarm water, sugar and yeast. Let set. In a large bowl put 2 cups flour; make a well in the center, and add cooking oil and boiling water. Stir until it forms a smooth ball. Go make your bed. (In other words, let the dough stand the length of time it would take to make a bed). Then add eggs and salt and mix well. Now add the yeast mixture and mix. Add 4 cups flour slowly, stirring all the time. Knead the dough, let rise until double in bulk. Make into dinner rolls, hamburger buns, cinnamon rolls or doughnuts. Let rise again until double and bake in a 350° oven about 30 minutes.

POTATO ROLLS

Mrs. Vic Huxman
Emma Schwartz

1 c. milk
1/2 c. shortening
1/2 c. sugar
1 egg, beaten
1 tsp. salt
1 cake yeast, dissolve in 1/8 c. water
1 c. mashed potatoes
1 c. flour
2 1/2 c. more flour to make stiff dough

Heat milk to scalding. Add shortening and sugar. Cool to lukewarm. Add dissolved yeast. Add the remaining ingredients. Beat until smooth. Cover and let rise in warm place for 2 hours. Add another two and one half or more cups of flour and stir to smooth stiff batter. Knead. Let rise 2 hours. Knead down two times during this time. Roll one half inch thick and cut into strips, twist and form into rolls. Let rise very light and bake in 400° oven until brown. While warm spread with powdered sugar. Can be used for cinnamon rolls also.

And this is the record, that God hath given to us eternal life, and this life is in his Son. I John 5:11.

REFRIGERATOR ROLLS

Jan Downing

very good
10-17-94
rolled strips and tied
in knots after dipping in
butter, & sugar and cinnamon

1 pkg. yeast
1/2 c. warm water
1/2 c. water
1/2 tsp. salt
2 eggs, beaten
5 T. liquid shortening
1 c. water
5-6 c. flour, or enough to not be sticky

Soak the yeast and the warm water for 10 minutes. Mix together all ingredients. Knead on floured surface about 5 minutes. Place in a large bowl with tight fitting lid. Refrigerate overnight. Make into any type roll, ie., clover leaf, Parker House, crescent rolls, etc. May be rolled out and used for cinnamon rolls also. Unused dough may be returned to the refrigerator and used later. Keeps well.

YUMMY SUGAR STRIPS

Patricia Waltner

3/4 c. milk
3 T. shortening
2 T. sugar
1 1/2 tsp. salt
1 pkg. active dry yeast
1/4 c. lukewarm water
1 egg
3 c. sifted flour

TOPPING:

1/2 c. melted butter or margarine
3/4 c. sugar
1/4 c. brown sugar
1 tsp. cinnamon

Scald milk. Stir in shortening, 2 tablespoons sugar and salt. Cool to lukewarm. Sprinkle yeast on lukewarm water, stir to dissolve. Add yeast, egg and 1 cup flour to milk mixture. Beat with electric mixer at medium speed until smooth, for about 2 minutes. Gradually add enough remaining flour, a little at a time, to make a soft dough that leaves the side of the bowl. Turn onto lightly floured surface and knead until smooth and satiny, for about 8 to 10 minutes. Place in lightly greased bowl; turn dough over to grease top. Cover and let rise in warm place until doubled, for about 1 to 1 1/2 hours. Roll dough on lightly floured surface to 12x9 inch rectangle. Cut into 12 (one inch) strips. Then cut these strips in half, making 24 (4 1/2 inch) strips. Dip each strip in melted butter and then in combined 3/4 cup sugar, brown sugar and cinnamon. (Can be twisted.) Place strips with sides touching in greased 15 1/2 x 10 1/2 x 1 jelly roll pan. Let rise until doubled. Bake at 375° 15 minutes or until golden brown. Makes 24 rolls.

PANCAKES

BLENDER POTATO PANCAKES

Betty Krehbiel

1/4 c. milk	3 T. flour
2 eggs	1 tsp. salt
3 c. diced raw potatoes, peeled or unpeeled	1/4 tsp. baking powder
1 sm. onion, quartered, optional	

Put all ingredients in blender container in order listed; cover and run on high speed just until all potatoes go through blades, about 10 seconds. (Do not overblend or potatoes will be liquified). Pour small amounts onto a hot, greased griddle or fry pan. Fry until brown on both sides, turning once. Makes 18 pancakes.

BUTTERMILK PANCAKES

Helen Albrecht

1 c. flour	1 egg, beaten
1/4 tsp. salt	1 c. buttermilk
2 tsp. baking powder	1 T. melted shortening
1/2 tsp. soda	

Combine dry ingredients. Stir in egg and buttermilk till smooth, or moistened. Stir in melted shortening. Drop by large spoonfuls or pour onto hot griddle. Turn when top is bubbly and edges are slightly dry. Yields 8 to 10 pancakes.

CALICO PANCAKES

Ruby Stucky

1/2 c. finely shredded cabbage	2 eggs, separated
1/2 c. grated carrots	2 T. brown sugar
1/2 c. thinly sliced celery	1 c. whole wheat flour
1/2 c. finely chopped onion	1 c. evaporated milk
1/2 tsp. salt	

Prepare vegetables, mix egg yolks with salt and brown sugar, milk and whole wheat flour. Add vegetables. Beat egg whites until stiff. Fold into batter and spoon onto hot griddle. Bake. Not only healthful but delicious! Good for breakfast or a quick supper.

NOTE: I put vegetables in blender for a few seconds instead of

Continued Next Page.

CALICO PANCAKES (Continued).

slicing finely or grating; dried minced onion may be used instead of fresh chopped onion. Best when served with beef, chicken or ham gravy.

COTTAGE CHEESE PANCAKES

Evelyn Graber

2 c. cottage cheese, dry
1/2 c. cream
2 beaten eggs
1/2 c. flour
1/2 tsp. baking powder
3/4 tsp. salt
1/4 tsp. allspice

Mix ingredients together well and bake slowly on a greased griddle. These may be eaten with sour cream and jam.

WHEAT GERM PANCAKES

Ann Waltner

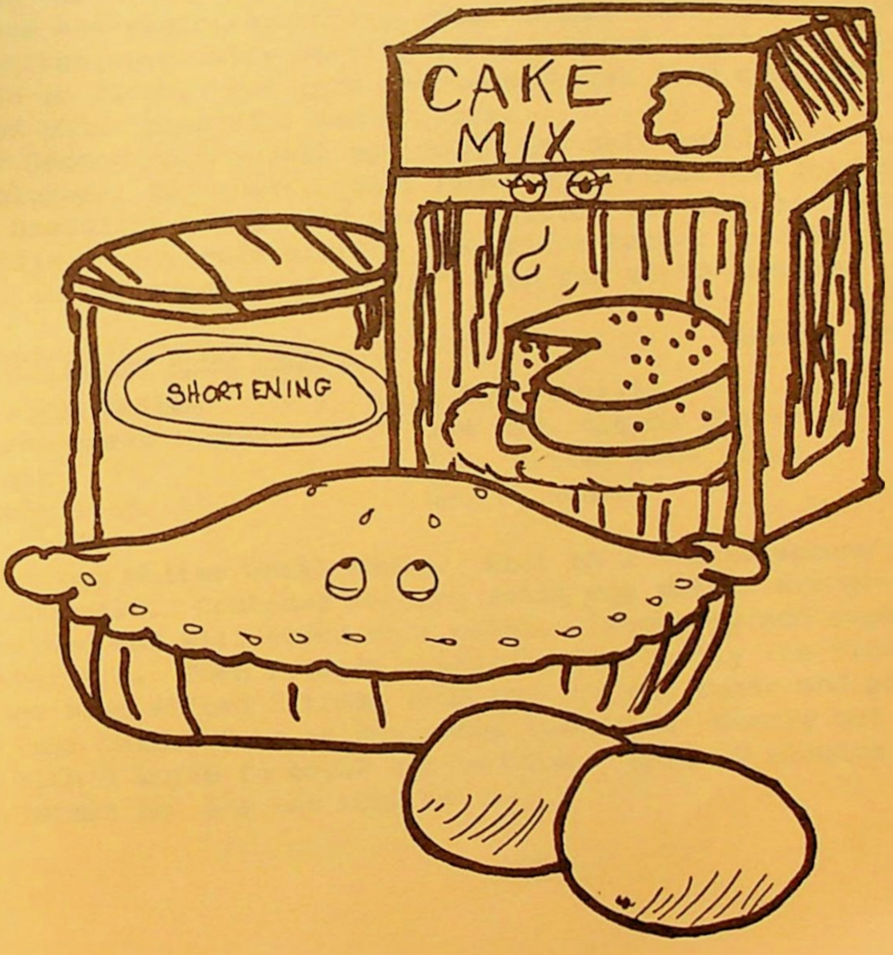
1 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 T. sugar
1/2 c. wheat germ
1/2 c. dry cottage cheese
1 1/2 c. skim milk
2 T. salad oil

Mix all ingredients together to make a fairly thin batter. Fry cakes in oiled skillet or griddle.

ADDITIONAL RECIPES

• • • • •

Cakes, Cookies, & Pies


CAKE MIX
SHORTENING

CAKES

TWO PART ANGEL FOOD CAKE

Elma Schrag

FIRST PART:
6 egg whites
3/4 tsp. cream tartar
1/4 tsp. salt
3/4 c. sugar
1/2 c. flour
1/2 tsp. vanilla

SECOND PART:
6 egg yolks
3/4 c. sugar
3/4 c. flour
1/4 tsp. salt
1/4 c. boiling water
1 tsp. baking powder
1 tsp. vanilla

For First Part - Beat egg whites with salt until frothy. Add cream tartar and continue beating until stiff but not dry. Sift flour and sugar separately, four times. Add sifted sugar to egg whites, gradually beating until blended. Add vanilla. Then fold in flour. Put into ungreased angel food cake pan. Let stand while preparing second part.

For Second Part - Beat egg yolks and salt until light and lemon colored. Add sugar. Sift flour four times and fold into yolks. Gradually add baking powder (sifted in) with hot water and vanilla. Pour yolk mixture over first batter in cake pan and bake as for angel food in 325° oven for 40-50 minutes.

POPPY SEED ANGEL FOOD CAKE

Kerren Krehbiel

1 1/3 c. egg whites
1 1/2 tsp. cream tartar
1 c. sugar
3 T. poppy seed
1/4 tsp. salt
1 tsp. vanilla
1/4 tsp. almond flavoring
1 c. sifted cake flour
1/2 c. sugar

Beat egg whites until foamy. Beat in 1 1/2 teaspoons cream tartar and salt. Continue beating until egg whites are glossy, fine grained and will stand to a point. Gradually add sugar and the flavorings. Then fold in gradually and gently the flour which has been sifted 3 times with the 1/2 cup sugar and poppy seed. Pour batter into an ungreased tube pan. Gently cut this batter with a knife to break air bubbles. Bake 30 minutes at 375°. Invert pan and let hang to cool.

9-21-95
Good Try no cloves and add 1/2 tsp salt

APPLESAUCE CAKE

Connie Vogt

1 c. sugar
4 T. butter
1 c. applesauce
2 c. flour
1 tsp. each baking powder,
  cloves and cinnamon
1 c. cooked raisins, floured
1 c. chopped nuts
1 tsp. vanilla
1 tsp. soda in 1/2 c. hot water

Cream sugar and butter. Add applesauce and mix well. Sift flour, spices and baking powder together and add alternately with hot water and soda mixture. Add raisins, nuts and vanilla. Bake in 8 x 8 pan at 350° for 35 to 45 minutes.

Ice with following: Cook 1 cup sugar and 1/2 cup cream until it forms a soft ball in cold water. Add 1/2 teaspoon vanilla and 1 tablespoon butter and beat until it is consistency to spread. 1/2 cup chopped nuts and raisins may be added. Good uniced also.

PAN APPLE CAKE

Ida Albright

CAKE:
3/4 c. sugar
1/4 c. shortening
1 egg
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. cold coffee
2 c. chopped apples

TOPPING:
1/3 c. brown sugar
1 tsp. cinnamon
1/2 c. nutmeats

Cream the shortening, sugar, and egg. Add the dry ingredients alternately with coffee. Pour into a greased pan. Top with the brown sugar, cinnamon and nutmeat mixture. Bake in a 350° oven until done.

GERMAN APPLE CAKE

Mrs. Herman Stucky

4-8-00
really good

2 eggs
2 c. sifted flour
2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. salad oil
1 tsp. vanilla
2 c. sugar
1/2 - 1 c. walnuts
4 c. apples, thinly sliced

Mix all ingredients together with a spoon, do not use mixer. Batter will be stiff. Spread into greased and floured 13x9x2 pan. Bake at 350° for 45 to 60 minutes. Serve with whipped

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GERMAN APPLE CAKE (Continued).

cream or frost with icing made by combining 2 small packages cream cheese, 3 tablespoons melted butter, 1 teaspoon vanilla and 1 1/2 cup powdered sugar. A moist cake that keeps several days if it lasts that long!

APPLE SURPRISE CAKE

Mrs. J. E. Graber

1 c. sugar	1/2 tsp. salt
2 c. chopped apples	1 egg
1 1/2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 c. vegetable oil

Put sugar over finely chopped apples and let stand for 10 minutes. Mix the egg with the oil. Then add this to the apples. Then add the dry ingredients and the vanilla. Nuts and coconut may be added as desired. Bake in 9x13 inch greased pan at 350° oven for about 35 minutes. This is easy to make and needs no icing.

BANANA PINEAPPLE CAKE

Mrs. Winston (Carrie) Krehbiel

3 c. flour	1 tsp. soda
2 c. sugar	1 tsp. salt
3 eggs	1 tsp. cinnamon
1 1/2 c. oil	1 tsp. vanilla
1 c. crushed pineapple, drained	2 c. mashed bananas
1 c. nuts	

Mix flour and sugar in bowl and make a deep well. Add the rest of the ingredients and stir - do not beat. Bake in a greased tube pan at 350° for 1 1/4 hour.

Give us this day our daily bread. Matt. 6:11.

GERMAN BUNDT CAKE

Alice Huxman

CAKE:
1 pkg. yellow cake mix
1 pkg. Jello vanilla instant pudding
3/4 c. corn oil
3/4 c. water
4 eggs, add one at a time
1 tsp. butter flavoring
1 tsp. vanilla

FILLING:
1/2 to 3/4 c. chopped nuts
1/2 c. sugar
2 tsp. cinnamon

GLAZE:
1 c. powdered sugar
1/2 tsp. cinnamon
2 T. milk
1/2 tsp. butter flavoring

Beat first seven ingredients above for 5 minutes. Grease Bundt cake pan with shortening heavily. Be sure all creases are covered, flour lightly. Pour enough batter to cover bottom of pan; sprinkle a layer of filling-batter-filling, etc. Bake at 350° for 45 minutes. Cool 8 minutes and remove from pan. Glaze while cake is warm.

CARROT CAKE

4-7-98 made in 2 8" square pans to freeze.

Irene (Jake) Graber

2 1/4 c. flour
2 c. sugar
1 1/2 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
1 c. Wesson or salad oil
~~1 sm. can crushed pineapple~~
4 ~~3~~ eggs
2 jars carrot baby food
1 1/2 tsp. vanilla
Nuts may be added

ICING:
8 oz. Philadelphia cream cheese
1/2 stick butter or oleo
1 box powdered sugar
Nuts, if desired

Mix and sift dry ingredients. Mix well. Add oil, pineapple and eggs. Beat well. Add carrots, vanilla and nuts. Pour into greased and floured 9x13 inch pan. Bake 1 hour at 350°.

Icing - Cream cheese and oleo and add sugar. Mix well. Moist cake - excellent frozen. (I don't use full amount of powdered sugar.)

COLD WATER CHOCOLATE CAKE

Mrs. Art J. Goering

1/2 c. butter
1 c. sugar
2 1/2 c. cake flour
3 egg whites
1 1/3 tsp. soda
1/2 c. cocoa
1/3 c. cold water
1 c. cold water
3/4 c. sugar
2 T. hot water

Cream butter, sugar, salt and vanilla. Blend cocoa with 1/3 cup water. Add flour and water alternately. Beat egg whites with 3/4 cup sugar and fold in. Last add soda dissolved in 2 tablespoons hot water. Beat soda in well (50 times). Bake in 9 x 13 pan in 350° oven 35 minutes, or 25 minutes for layers.

CHOCOLATE CHERRY CAKE

7-12-02
use sour cream cake mix

Helen E. Krehbiel

Good

1 box fudge or chocolate cake mix
1 can cherry pie filling (21 oz.) 1/2 c yogurt
2 eggs, beaten
1 tsp. almond flavoring

Preheat oven to 350°. Combine all the ingredients by hand with wooden spoon. Stir until mixed. Bake in a greased 9x13 inch pan, 30 to 40 minutes.

CHOCOLATE CHIP DATE CAKE

Mrs. Joe M. Graber

1 c. dates, cut up
1 c. hot water
1 c. sugar
1 c. butter
2 eggs
1 3/4 c. flour, sifted
1 1/2 T. cocoa
1/2 tsp. salt
1 tsp. vanilla
1 pkg. chocolate chips, divided
1/2 c. nuts

Pour hot water over the dates and cool. Mix sugar and butter and beat in eggs. Add to the date mixture. Then add flour, cocoa, salt, vanilla and one half the package chocolate chips. Mix well. Pour batter into cake pan and sprinkle over the top, the nuts and remaining chips. Bake at 350° for 35 minutes.

The heavens are thine, the earth also is thine, as for the world and the fulness thereof, thou hast found them. Psalm 89:11.

EXTRA GOOD CHOCOLATE CAKE

Joyce Albright

2 c. sugar
2/3 c. butter
2 eggs
1/2 c. cocoa
2 c. flour
1 tsp. soda
1/2 c. sour milk
1 tsp. vanilla
1 c. boiling water

Cream sugar, butter and eggs well together. Then add the cocoa, flour, soda dissolved in the milk, the vanilla and boiling water. Mix and beat. Pour into a greased and floured 9x13 pan and bake for 30 minutes at 350°.

CHOCO-PEANUT BUTTER CAKE

Esther Krehbiel

1 1/2 c. sugar
1/2 c. butter, softened
1/3 c. chunky peanut butter
3 squares (3 oz.) unsweetened chocolate, melted
2 eggs
1 1/2 tsp. vanilla
2 1/2 c. flour
2 1/2 tsp. baking powder
1 tsp. salt
1 2/3 c. milk

Cream butter, sugar and peanut butter till light and creamy. Add chocolate, eggs and vanilla; beat at medium speed of electric mixer till light and fluffy. Sift together flour, baking powder, salt and add to creamed mixture alternately with the milk. Add 1/3 of the dry ingredients, beat till thoroughly combined, then add 1/2 the milk, beat well, add another 1/3 of the flour and beat well, add the remaining milk and the remaining flour, beating well after each addition. Pour into a greased and lightly floured 13x9x2 inch pan and bake at 350° for 30-35 minutes.

CHOCOLATE SHEET CAKE

Helen E. Krehbiel

1 stick oleo
1 c. water
1/2 c. oil
2 c. flour
2 c. sugar
4 T. cocoa
1 tsp. soda
1/2 buttermilk or (sweet milk with 1 tsp. vinegar works just as well)
2 eggs
1 tsp. vanilla

Combine and bring to a boil the oleo, water and oil. Add the dry ingredients which have been sifted together, alternately with the buttermilk. Add eggs and vanilla. Beat well. Bake in

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CHOCOLATE SHEET CAKE (Continued).

jelly roll pan for 20 minutes at 350°. While cake is hot, frost with the following fudge frosting.

FUDGE FROSTING:

1 stick oleo, melted
1/4 c. buttermilk, or sweet milk
4 T. cocoa
1 c. nuts
1 box powdered sugar

Add all ingredients to melted oleo in saucepan on warm burner and blend. Keep warm until ready to spread. This hardens quite soon.

SOUR CREAM CHOCOLATE CAKE

Ruth Tschetter

2 c. flour
2 c. sugar
1 c. water
3/4 c. dairy sour cream
1/4 c. shortening
1 1/4 tsp. soda
1 tsp. salt
1 tsp. vanilla
1/2 tsp. baking powder
2 eggs
4 oz. melted unsweetened chocolate (cool)

Heat oven to 350°. Grease and flour oblong pan, 13x9x2 inches, or two (9 inch) or three (8 inch) round layer pans. Measure all ingredients into large mixer bowl. Mix 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into pan(s). Bake oblong 40 to 45 minutes, layers 30 to 35 minutes or until top springs back when touched lightly with finger. Cool. Frost.

SOUR CREAM CHOCOLATE CAKE

Mrs. Victor Albright

1 c. flour
1 c. sugar
2 heaping T. cocoa
Pinch of salt
1 tsp. baking soda
1 c. sour cream
2 eggs
1 tsp. vanilla

Sift dry ingredients together. Mix well by hand. Add cream, eggs, and vanilla. Beat well. Pour into a greased and floured 9 inch square cake pan and bake at 350° 25-30 minutes. This recipe came from my mother Mrs. Tobias Schrag.

SOUR CREAM CHOCOLATE CAKE

Mildred M. Voran

1 1/2 c. sugar
1 1/2 c. sifted flour
3 rounded T. cocoa
1 1/2 tsp. soda
1/2 tsp. salt
3 eggs, beaten slightly
1 1/2 c. sour cream
1 tsp. vanilla

Combine sugar, flour, cocoa, soda and salt in mixing bowl. Mix eggs, sour cream and vanilla and add to flour mixture. Beat until smooth. Pour into 9 x 13 inch greased and floured baking pan and bake approximately 30 minutes at 350°.

COCONUT CREAM CAKE

Ida Schrag

CAKE:
1/2 c. shortening
1/2 c. margarine
2 c. sugar
5 eggs, separated
2 c. flour
1 tsp. soda
1 c. buttermilk
1 2/3 c. flaked coconut

FROSTING:
1/2 c. margarine
1 (8 oz.) cream cheese
1 lb. box powdered sugar
1 tsp. vanilla
1/8 tsp. salt
1/2 c. nuts

Blend shortening and margarine. Add sugar gradually and beat until fluffy. Add egg yolks, one at a time, beating well after each. Sift flour and soda; add alternately with buttermilk beginning and ending with flour. Add coconut to mixture, beat egg whites until stiff peaks form. Fold them into batter. Pour into a 9x13 greased and floured pan. Bake 35 minutes, in a 350° oven. When cool, frost with the frosting above.

FRUIT COCKTAIL CAKE

11-3-96 - Good

Mrs. Vic Huxman

used 16oz can
1½c flour
topped w/ slivered almonds

1 c. flour
1 c. sugar
1 tsp. soda
1 egg
1 (No. 2) can fruit cocktail
3/4 c. brown sugar
1 c. nuts

Sift together flour, sugar and soda. Beat in egg, add fruit cocktail (and syrup). Pour into ungreased 9 x 9 baking pan. Sprinkle brown sugar and nuts over the top of batter. Bake 40 minutes at 350°. Serve with whipped cream.

FRUIT COCKTAIL CAKE

Virginia Graber

CAKE:

2 eggs	1 c. fruit cocktail and juice
1 1/2 c. sugar	1/2 c. brown sugar
2 c. flour	1/2 c. chopped nuts
2 tsp. soda	

ICING:

3/4 c. sugar	1 stick oleo
1 c. coconut	1/4 c. evaporated milk

Beat eggs and add sugar, flour and soda. Stir in cocktail. Pour in jelly roll pan and sprinkle with the brown sugar and nuts. Bake in a 350° oven for 45 minutes.

For Icing - Mix the sugar, oleo and milk together and boil for 2 minutes. Add the coconut and mix. Pour this over cake while still warm.

OLD FASHIONED PEANUT BUTTER CAKE

Mrs. Bernard Schwartz

1/4 c. butter	1/4 c. peanut butter
1 c. sugar	1 tsp. soda
1 1/2 c. flour	3/4 tsp. baking powder
1 c. buttermilk or sour milk	2 eggs
2 tsp. vanilla	

Cream butter, peanut butter and sugar. Add eggs. Sift flour, soda, and baking powder 3 times. Add alternately with milk to creamed mixture. Add vanilla and bake in sheet cake pan at 350° for 35 minutes. Good with poppy seed instead of peanut butter.

She looketh well to the ways of her household, and eateth not the bread of idleness. Proverbs 31:27.

POPPY SEED CAKE

Mrs. Walter W. Graber

2/3 c. butter
3/4 c. poppy seed (soaked
  1-2 hrs. in 3/4 c. milk)
2 tsp. baking powder
2 c. flour
1/2 tsp. salt
4 egg whites
1 1/2 c. sugar

FILLING:
1 1/2 c. milk
1 c. brown sugar
1/4 c. cornstarch
2 or 3 egg yolks
1 tsp. vanilla
1/4 c. butter
1/2 c. chopped nuts

Mix as butter cake, folding in egg whites last. Bake in three layer pans at 350-375° for about 25 minutes.

To Make Filling - Blend sugar and cornstarch; add milk. Cook and stir over medium heat until thickened and bubbly. Stir small amount of hot mixture into beaten egg yolks; return to hot mixture; cook and stir 2 minutes more. Add vanilla, butter and nuts. Cool and frost cake. Garnish top with a few chopped nuts.

1-7-97
Good

POPPY SEED BUNDT CAKE

Mrs. Winston (Carrie) Krehbiel

lemon
1 butter brickle cake mix
1 pkg. instant vanilla pudding
1/4 c. poppy seed
1/2 c. Wesson oil
1 c. hot water
4 eggs

Mix everything together. Bake at 325° about 40 minutes. Let set in Bundt pan 30 minutes before removing.

PINEAPPLE CAKE

Mrs. Art J. Goering

CAKE:
2 c. flour
Dash of salt
1 1/2 c. sugar
1 tsp. soda
(No. 2) can crushed pineapple

TOPPING:
1/2 c. brown sugar
1/2 c. chopped nuts
3/4 c. sugar
3/4 c. evaporated milk or cream
1 stick oleo

Sift together flour, salt, sugar and soda. Stir in pineapple, including juice, and mix well. Pour into well greased and floured 9x13 inch pan. Sprinkle brown sugar and nuts over the batter. Bake 35 to 40 minutes at 350°. Don't overbake.

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PINEAPPLE CAKE (Continued).

Topping - Boil 3/4 cup sugar and evaporated milk (or cream) and oleo 10 minutes, stirring as it boils. Pour over the cake. The cake may be warm or cool when this is poured over.

PINEAPPLE COCONUT 7-UP CAKE

Della Graber

CAKE:

1 box yellow cake mix
1 box instant lemon pudding mix
4 eggs
3/4 c. salad oil
1 (10 oz.) bottle 7-Up

FROSTING:

1 1/2 c. sugar
1 T. flour
1 stick oleo
2 eggs
1 1/2 c. coconut
1 c. chopped nuts
1 (15 1/2 oz.) can undrained crushed pineapple

Put cake mix, pudding mix, oil and eggs in large mixer bowl and beat well. Add 7-Up gradually and mix together until well blended. Bake in greased and floured 9x13 inch pan, at 350° for 40 minutes. While still warm frost with the frosting mixture.

Mix frosting as follows with above ingredients given. Melt oleo in saucepan; add flour, sugar, pineapple and beaten eggs. Mix well and cook until it thickens. Stir in the coconut and nuts. Pour over the warm cake.

HAWAIIAN PINEAPPLE POKE CAKE

3-12-97

Neoma F. Epp

1 pkg. yellow cake mix
1 can (20 oz.) crushed pineapple, drained

TOPPING I:

8 oz. cream cheese, softened
1 box (3 3/4 oz.) instant vanilla pudding
1 c. cold milk

TOPPING II:

2 c. whipped topping
Coconut or chopped nuts

Bake cake according to package directions, using a 9x13 or 10 1/2 x 15 1/2 inch pan. Cool cake thoroughly. Punch large holes over top of cake using handle of wooden spoon. Pour drained pineapple over top and spread to cover, some will go in holes. Combine cream cheese, pudding mix and milk and beat until thick enough to spread over pineapple. Then spread whipped topping over first topping. Sprinkle coconut or nuts over whipped topping refrigerate for 1 hour. Cut in squares to serve.

RHUBARB CAKE

Jane Kaufman

1 1/2 c. rhubarb, diced
1/2 c. sugar
2 c. flour
1 1/2 c. sugar
1 tsp. soda
1 tsp. cinnamon
1/2 c. vegetable oil
1 c. buttermilk
1 egg
1 tsp. vanilla

Combine rhubarb with 1/2 cup sugar and set aside. Sift flour, sugar, soda and cinnamon together in a mixing bowl. Add oil, buttermilk, eggs and vanilla. Mix well. Add the rhubarb/sugar mixture and stir until well blended. Pour into greased and floured 9x13 pan. Bake at 350° for 45 minutes to 1 hour.

To Frost - Combine and cook for three minutes 6 tablespoons butter, 1/4 cup milk, 2/3 cup brown sugar, 1 cup coconut and 1 cup chopped nuts. Spread frosting over top of warm cake.

SNICKER CAKE

Kerren Krehbiel
Doris Graber
Mrs. Winston (Carrie) Krehbiel

1 box German chocolate cake mix
1 pkg. caramels (14 oz.)
1 stick margarine
1/3 c. milk
1 c. chocolate chips
1 c. pecans

Prepare cake mix as directed on package. Pour half of batter into greased 9x13 inch pan. Bake in 350° oven for 20 minutes. Meanwhile, melt caramels, margarine and milk together in a double boiler. Remove cake from oven and pour caramel mixture over it. Top with chocolate chips and pecans. Pour remaining cake batter on top and return to oven. Bake at 250° for 20 minutes, then turn oven to 350° for 10 to 15 minutes. Cake needs no icing.

SOUR CREAM SPICE CAKE

Mildred M. Voran

2 c. sifted flour
1 1/2 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1 1/4 tsp. soda
1/4 tsp. salt
2 eggs, well beaten
1 1/2 c. sour cream

Combine and mix well the flour, sugar, spices, soda and salt. Add the eggs and sour cream to the flour mixture and mix well. Pour into 9x13 inch greased baking pan and bake 30-35 minutes at 350°.

STRAWBERRY CREAM CAKE

Mrs. Arthur Murray

- 1 lg. angel food cake, crust removed
- 2 lg. pkgs. frozen strawberries (16 oz.), thawed and drained
- 1 pkg. strawberry Jello
- 1 c. hot water
- 1/2 c. ice water
- 2 c. whipping cream
- 1 c. strawberry juice
- 1 T. cornstarch
- 2 drops red food coloring

Dissolve Jello in hot water, add ice water. Let set in refrigerator until partially set. Break cake in large pieces (1 inch). Fill bottom of pan with broken pieces of cake. Mix whipped cream and strawberries and Jello mixture. Pour layer of mixture over cake pieces. Alternate layer of cake and filling. Refrigerate until set. Cook and cool the strawberry juice, cornstarch, and red food coloring. Frost dessert with this syrup.

FAVORITE WHITE CAKE

Voncille Goering

- 1 c. shortening (half butter for flavor)
- 2 c. sugar
- 3 c. sifted cake flour
- 4 tsp. baking powder
- 1 tsp. salt
- 1 1/3 c. milk, half water
- 2 tsp. vanilla
- 6 (3/4 c.) egg whites, stiffly beaten

Cream shortening and sugar. Sift together the flour, baking powder and salt. Add alternately to the cream mixture, the flour mixture and the liquids. Fold in the beaten egg whites. Pour into pan of your choice that has been greased and floured. I've never had a failure with this cake. Bake at 350°.
2 (9 inch) layers for 30-35 minutes. 30 cupcakes for 15-20 minutes. 9x13 inch pan for 30-35 minutes. Bundt pan for 30-35 minutes.

The really happy man is the one who can enjoy the scenery when he has to take a detour.

ICINGS

CUPCAKE FILLING

Joni Krehbiel

1/2 c. sugar
1/3 c. milk
2/3 c. shortening
1 T. water
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. powdered sugar

Mix sugar, milk, shortening, water, salt and vanilla together and beat for 5 minutes. Add the powdered sugar and beat 3-5 minutes. For filling into baked cupcakes use cake decorating tube. Especially good in chocolate cupcakes. Just like a Hostess cupcake.

FROSTING

Helen E. Krehbiel

1 c. sugar
5 T. butter
1/3 c. milk
6 oz. chocolate chips

Combine sugar, butter and milk. Bring to a full rolling boil and boil 1 minute, stirring constantly. Remove from heat, add the chocolate chips and beat by hand until spreading consistency.

EASY CARAMEL FROSTING

Helen Albrecht

2 T. shortening
1 c. brown sugar
1/8 tsp. salt
1/3 c. milk
1 tsp. vanilla
1 1/2 c. sifted powdered sugar

Melt shortening over medium heat. Add brown sugar, salt, and stir till dissolved. Add milk and cook 3 minutes slowly, stirring constantly. Remove from heat, cool and add vanilla and powdered sugar and beat till smooth.

EASY CHOCOLATE FROSTING

Elaine Schwartz

1/4 c. butter or oleo
1/2 c. chocolate chips or
  1/4 c. cocoa or sm. chocolate bar
1 c. sugar
1/4 c. milk
1 tsp. vanilla

In saucepan mix butter, milk, sugar and cocoa together and cook until mixture comes to a full boil. Add vanilla and chips or bar, if using. Beat until creamy and desired thickness to spread on cake. Spread on hot or cooled cake.

EASY FLUFFY FROSTING

Elaine Schwartz

1 c. sugar
1 tsp. white syrup
1/4 c. water
2 egg whites
Dash salt
1/4 tsp. cream of tartar
1 tsp. vanilla

Boil in saucepan the sugar, white syrup and water until it spins a thread. In small mixer bowl beat the egg whites till foamy. Add the salt and cream of tartar. Continue beating and slowly pour in hot syrup. Beat until stiff enough to form peaks. Add vanilla.

CREAMY ICING

Esther Krehbiel

2 1/2 c. sifted powdered sugar
Dash of salt
1 egg
4 1/2 T. sugar
2 T. water
1 tsp. vanilla
2/3 c. Crisco

Beat powdered sugar, salt and egg until creamy. Boil sugar and water together, then add to creamy mixture. Beat well. Then add vanilla and Crisco. Beat well and spread on cake.

CHOCOLATE ICING DELUXE

Neoma F. Epp

1 lg. egg
2 c. sifted confectioner's sugar
1/4 tsp. salt
1/3 c. soft shortening
2 squares (2 oz.) unsweetened chocolate, melted

Combine ingredients and beat with spoon or electric mixer until fluffy.

EASY ICING

Helen E. Krehbiel

9 T. brown sugar
6 T. margarine
3 T. milk
Powdered sugar

Combine sugar, margarine and milk in a saucepan. Bring to a boil or until margarine melts. Remove from stove and cool. Add enough powdered sugar to make a spreading consistency. Frost cake. This is extra good.

BAR COOKIES

FROSTED APPLE BARS

Amy Bergen

2 1/2 c. flour	1 1/2 c. Sugar Frosted Flakes
1 T. sugar	4 sliced apples
1 tsp. salt	1 1/2 c. sugar
1 c. shortening	1 1/2 tsp. cinnamon
2 eggs, separated	2 T. flour
Milk	

Sift together the 2 1/2 cups flour, the 1 tablespoon sugar, and salt. Cut in shortening. In a measuring cup combine 2 egg yolks and milk to make 2/3 cup. Combine liquid and dry ingredients. Roll out 1/2 of the dough and put in a 9x13 inch pan. Sprinkle over the dough the Sugar Frosted Flakes. Add apples, cover with 1 1/2 cups sugar, cinnamon and 2 tablespoons flour. Roll out other half of dough and put on top. Seal well. Beat 2 egg whites just a little and spread over top dough. Bake at 350° for 40 minutes. Frost with icing if desired.

CHINESE CHEWS

Annie Gajewski

1 3/4 c. margarine	1 lb. brown sugar, approximate
1 c. sugar	1 1/4 c. coconut
5 c. flour	1 c. chopped walnuts
6 eggs, separated	Powdered sugar to sprinkle

Beat margarine and white sugar until fluffy. Add flour and mix together. Spread onto 18 x 14 jelly roll pan and in 9x9 square pan. Bake at 350° for 15 minutes. DO NOT BROWN. (NOTE: 9x9 pan will be done first.) Remove from oven. Beat egg yolks till thick. Add brown sugar gradually to yolks, beating constantly. Add coconut and walnuts. In separate bowl beat egg whites until stiff but not dry. Fold in yolk mixture and spread over baked base. Bake at 350° for 30 minutes or until filling is set. Cut while still warm. Sprinkle with powdered sugar. Cut into squares.

12/20/03

CHOCOLATE MARSHMALLOW SQUARES

Mrs. Dale Schrag

12 oz. butterscotch chips
12 oz. chocolate chips
3/4 tc 1 c. peanut butter
2 c. colored miniature marshmallows

Melt chips and peanut butter together. When cool, add 2 cups colored miniature marshmallows and mix. Pour into a 9x13 pan and cool. Cut in squares.

SPICY CHOCOLATE BARS

Mrs. Art Schwartz

1 1/2 c. shortening	2 tsp. soda
1 1/2 c. sugar	1 tsp. salt
1 1/2 c. brown sugar, packed	1 tsp. nutmeg
4 eggs	1 tsp. cloves
2 tsp. vanilla	4 tsp. cinnamon
4 c. flour	1 c. chocolate chips

Cream shortening and sugar until fluffy. Add eggs and vanilla. Mix dry ingredients and add to sugar mixture. Mix well. Add chocolate chips. Spread thin in ungreased cookie sheet with sides. Bake at 350° for 15 to 20 minutes. Don't overbake. Cut into bars. Makes 7 dozen cookies. Can be frozen.

CHOCOLATE TOFFEE CRESCENT BARS

Mrs. Richard Schrag

8 oz. can Pillsbury refrigerated quick crescent dinner rolls
2/3 c. firmly packed brown sugar
2/3 c. butter or margarine
1 1/2 c. chopped nuts
6 oz. pkg. milk chocolate bits

Preheat oven to 375°. Separate crescent dough into two large rectangles. Place in ungreased 15x10 inch jelly roll pan. Gently press dough to cover bottom of pan; seal perforations. In small saucepan, combine brown sugar and butter; boil 1 minute. Pour evenly over dough. Sprinkle with nuts. Bake 14 to 18 minutes until golden brown. Remove from oven; immediately sprinkle with chocolate pieces. Slightly swirl pieces as they melt, leaving some pieces partially melted or whole. (Do not spread evenly; leave a mottled appearance.) Cool; cut into bars. Makes 3 to 4 dozen bars.

CHOCOLATE WHEAT GERM BARS

Helen E. Krehbiel

2 c. graham cracker crumbs
1/2 c. wheat germ
1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla
1 (15 oz.) can sweetened condensed milk

Combine all ingredients; spread evenly in a greased 8 inch pan. Bake 30 to 35 minutes at 350°. Cut into bars or small squares.

DATE AND WALNUT BARS

Neoma F. Epp

3/4 c. unsifted all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
2 eggs
1 c. light brown sugar, packed
1 c. sliced dates
1 c. coarsely chopped walnuts
1 tsp. vanilla
Confectioner's sugar

350° oven. Lightly grease and line bottom of 9x9 inch pan with waxed paper. Sift flour with baking powder and salt; set aside. In medium bowl beat eggs until light. Gradually add brown sugar, beating until smooth and fluffy. Add dates, nuts and vanilla. Mix thoroughly. Stir in dry ingredients; mix well. Spread into pan and bake 25 to 30 minutes. Cool slightly. Remove from pan to wire rack, peel off waxed paper. Cut into 24 bars while warm. Roll in confectioner's sugar.

GINGERSNAPS

L. Lucy Stucky

1 c. molasses
1/2 c. butter
3 1/2 c. flour
1 rounded tsp. baking powder
2 tsp. ginger
1 1/2 tsp. salt

Boil molasses 2 minutes and pour it on the butter. Sift together baking powder, flour, ginger and salt 3 times and add to molasses mixture. Chill dough. Roll on a floured board as thin as possible using a small part of the dough at a time. Cut into desired shapes and bake in a moderate (350°) oven until done.

If we fill our hours with regrets over the failures of yesterday, and with worries over the problems of tomorrow, we have no today in which to be thoughtful.

7-2-98

LEMON DELUXE BARS

1/4 tsp salt

Brenda Schwartz

2 c. flour
1/2 c. powdered sugar
1 c. margarine
4 eggs
2 c. sugar
1/3 c. lemon juice
1/4 c. flour
1/2 tsp. baking powder

greased

Sift together flour and powdered sugar. Cut in butter until mixture holds together. Press into 13x9 inch pan. Bake at 350° for 20 minutes, or until brown. Beat eggs, sugar and lemon juice. Sift together the 1/4 cup flour, and baking powder. Stir into egg mixture. Pour over baked crust. Bake at 350° for 25 minutes. Sprinkle with powdered sugar. You may add 1 cup coconut to the egg mixture, if desired.

MARBLE BARS

Judy Schultz

1/2 c. butter or oleo
6 T. white sugar
6 T. brown sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 c. plus 2 T. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. chopped nuts
1 c. chocolate chips

Cream together the butter, sugars, vanilla and water. Add the egg. Sift the dry ingredients together and add to the creamed mixture. Add nuts. Spread into greased 13 x 9 x 2 inch pan. Sprinkle with 1 cup (6 oz.) chocolate chips. Bake at 375° for 1 minute. Run knife through dough to marbleize. Bake 12 to 14 minutes more. 32 cookies.

PECAN CHEWS

Bessie Huxman

3/4 c. butter
1 1/2 c. brown sugar, firmly packed
1 egg
1 tsp. vanilla
1/2 tsp. salt
2 c. sifted flour
1 c. toasted pecans, chopped

Cream butter and sugar until light and fluffy. Beat in eggs, vanilla, and salt. Blend in flour and nuts. Spread dough in lightly greased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake in moderate oven (375°) for about 15 minutes or until lightly browned. Cool on rack for 5 minutes; cut into bars. Remove from pan and continue cooling on rack. Makes 48 bars.

MARSHMALLOW BANANA BARS

Judy Schultz

1 1/2 c. sifted flour
1 tsp. baking powder
1/2 c. shortening
1 c. sugar
1 tsp. vanilla
1 egg
1 tsp. soda
1 T. water
1 1/3 c. mashed bananas
1 (7 oz.) jar Marshmallow Creme

Sift dry ingredients together; cream shortening and sugar. Add egg; beat well. Stir in soda dissolved in water, along with vanilla. Add dry ingredients alternately with bananas, beating well after each addition. Spread into greased 15 x 9 inch jelly roll pan. Bake at 350° for 25 to 30 minutes. Remove from oven. Drop spoonfuls of Marshmallow Creme over top. Let set 2 minutes and then spread gently over cake. Cool. Frost with vanilla frosting.

VANILLA FROSTING:

2 c. sifted confectioner's sugar
1 T. butter
1 tsp. vanilla
2 T. hot milk

Combine all ingredients and blend until smooth. Spread over cake. Cut into squares. 4 1/2 dozen.

PEANUT BUTTER BARS

Brenda Schwartz

1/2 c. butter
1/2 c. sugar
1/2 c. brown sugar
1 egg
1/3 c. peanut butter
1/2 tsp. baking soda
1/4 tsp. salt
1 c. flour
1 c. quick cooking rolled oats
1 (6 oz.) pkg. chocolate chips
1/2 c. confectioner's sugar, sifted
1/4 c. peanut butter
2-4 T. milk
1/2 tsp. vanilla

Cream butter and sugars. Blend in egg, 1/3 cup peanut butter, soda, salt, and vanilla. Add flour and rolled oats. Mix well. Spread in buttered 13x9 inch pan. Bake at 350° for 20-25 minutes, until lightly browned. Sprinkle with chocolate chips immediately. Let stand 5 minutes. Combine confectioner's sugar, 1/4 cup peanut butter and milk. Mix well. Spread melted chocolate chips. Drizzle with peanut butter mixture.

RICE KRISPIE AND CHEERIO SQUARES

Judy Schultz

3/4 c. white sugar
3/4 c. light corn syrup
1 c. peanut butter
2 c. Rice Krispies
2 c. Cheerios

Heat the sugar and corn syrup together until dissolved. Add the peanut butter and stir until melted. Add the Rice Krispies and Cheerios and mix well. Put in buttered 9x13 pan. Cool and cut into squares. Yield: 32 cookies.

CATHEDRAL WINDOWS (No bake cookies)

Mrs. Victor Albright

1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. mint chips
2 eggs
1 c. coconut
1/2 c. chopped nuts
1 (10 oz.) bag mini-marshmallows, colored

Melt over hot water the chocolate and mint chips. Cool 5 minutes. Add eggs and beat well. Add colored marshmallows and coat well. On a strip of waxed paper put 1/4 cup of nuts. Add 1/2 of coated marshmallows and roll in coconut and nuts. Wrap well in waxed paper and store in freezer. Makes 2 rolls. Cut into thin slices to serve.

CHOCOLATE DREAMS

Judy Schultz

1 stick oleo or butter
1/4 c. cocoa
1/2 c. evaporated milk
3 c. quick oatmeal
2 c. sugar
1/2 c. peanut butter
1 tsp. vanilla

Combine oleo, cocoa, milk and sugar in a pan and boil 1 minute. Remove from fire. Stir in peanut butter and vanilla. Add oatmeal. Drop on waxed paper. Yield: 3 dozen.

NO BAKE BARS

Mrs. Art J. Goering

1 c. white syrup
1 c. white sugar
1 1/2 c. peanut butter
1 c. chocolate chips
1 c. butterscotch chips
6 c. ready to eat cereals (Rice Krispies, cornflakes, bran flakes or whatever combination you have)

Bring sugar and syrup to a full boil. Remove from heat and stir in peanut butter till smooth. Then stir in cereal well. Press into a greased 9x12 pan. Melt chocolate and butterscotch chips together and spread over the bar mixture. Cool, cut and enjoy.

NO BAKE PEANUT BUTTER BARS - Rich like candy

Pat Cramton

2 c. sugar
1/2 c. milk
1 stick oleo
3/4 c. chunky peanut butter
3 c. dry oatmeal
1 tsp. vanilla
1 c. chocolate chips
2 T. margarine

Combine sugar, milk, and oleo. Boil. Cook and stir 2 minutes. Remove from heat. Stir in peanut butter, oatmeal, and vanilla. Press into buttered 9 x 13 pan. Melt chocolate chips and margarine and spread on top.

PEANUT BUTTER NO BAKE DROPS

Mrs. Art J. Goering

1/2 c. brown sugar
1/3 c. white syrup
3/4 c. peanut butter
1 tsp. vanilla
1 c. coconut
3 c. cornflakes

In a saucepan heat sugar and syrup to boil. Remove from heat. Add peanut butter. Mix well. Stir in coconut and cornflakes. Mix well. Drop by teaspoon onto waxed paper.

COOKIES

CEREAL COOKIES

Elma Schrag

1 c. shortening (part margarine)
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
2 c. cornflakes
1 c. raisins, optional
1 c. coconut, optional
2 c. quick oats

Mix shortening, sugars and eggs. Add salt, soda and baking powder to flour and add to the shortening mixture. Add oats, cornflakes; add raisins and coconut last. Roll into balls, place on ungreased cookie sheet and flatten with fork tines forming a criss cross. Bake in 350° oven until lightly browned. Do not overbake!

CHOCOLATE CHIP COOKIES

Esther Krehbiel

1 c. Crisco shortening	2 c. flour
2 eggs	1 tsp. soda
1 c. sugar	1 tsp. salt
1 tsp. vanilla	1 c. chopped nuts
1/2 c. brown sugar	2 c. chocolate chips

Beat Crisco, eggs, sugars and vanilla, until light and fluffy. Add dry ingredients. Blend well. Stir in nuts and chips. Drop from teaspoon onto ungreased baking sheet 2 inches apart and bake 8 to 10 minutes at 375°. Makes 4 dozen cookies.

CHOCOLATE CHIP COOKIES

Edna Ruth (Mrs. Paul) Kemp

2 1/4 c. unsifted flour	1 pkg. (4 serving size) instant vanilla pudding mix
1 tsp. baking soda	2 eggs
1 c. softened margarine	1 pkg. (12 oz.) chocolate chips
1/4 c. sugar	1 c. chopped nuts, optional
3/4 c. brown sugar	
1 tsp. vanilla	

Mix flour with baking soda. Combine margarine, sugars, vanilla and pudding mix and beat until smooth and creamy. Beat in eggs. Gradually add flour mixture. Stir in chips and nuts. (Batter will be stiff.) Drop by teaspoon onto ungreased baking sheets. Bake at 375° for 8 to 10 minutes. Makes about 7 dozen.

CHOCOLATE CRINKLE COOKIES

Mrs. Vic Huxman

1/2 c. vegetable oil	2 tsp. vanilla
4 squares Baker's chocolate	2 c. flour
2 c. sugar	2 tsp. baking powder
4 eggs	1/2 tsp. salt

Melt chocolate and stir in the oil, and sugar. Add eggs one at a time and mix well. Add rest of ingredients and mix well. Shape in balls the size of walnuts and roll in sugar. Bake at 350° for 10-12 minutes.

When you hurt a lot, remember... God is moving the clouds even when we do not feel the wind.

COCONUT COOKIES

Mrs. Jake C. Graber

1 c. margarine
1 c. salad oil
1 c. brown sugar
1 c. white sugar
1 egg
2 tsp. vanilla
1 tsp. coconut flavoring
1/2 tsp. butter flavoring
3 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 c. quick oatmeal
1 c. coconut
1 c. Rice Krispies

Blend margarine and salad oil. Cream in sugars. Add egg and flavorings and beat well. Sift flour together with salt, soda, and cream of tartar. Add to creamed mixture. Stir in oatmeal, coconut and Rice Krispies. Drop from teaspoon on lightly greased cookie sheet. Bake 12 minutes at 350°, or until lightly browned. Yields approximately 6 dozen.

CORNFLAKE DROP COOKIES

Lorie Stucky

1/2 c. plus 1 T. salad oil
1 c. oleo
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
1 egg
1 T. sour milk
2/3 c. coconut
1 c. cornflakes
1 c. oatmeal, quick
3 1/2 c. flour
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. soda
1 c. chopped nuts

Cream sugars with oleo, add egg and sour milk. Then add salad oil and vanilla. Sift together the flour, cream of tartar, salt and soda and add to creamed mixture. Then add coconut, cornflakes, oatmeal and nuts. Drop by teaspoon on cookie sheet, about 2 inches apart. Bake at 350° for 12 to 15 minutes. Yields 5 to 7 dozen cookies.

FINGER COOKIES

Olga Goering

2 1/2 sticks margarine
2 c. graham cracker crumbs
1 can Angel Flake coconut
1/2 c. peanut butter
1 lb. powdered sugar
1 c. chopped pecans
1 tsp. vanilla
1/2 cake paraffin
2 (6 oz.) pkgs. butterscotch bits

Continued Next Page.

FINGER COOKIES (Continued.)

Melt the margarine and add crumbs, coconut, peanut butter, powdered sugar, pecans and vanilla. Mix together and shape like fingers. Melt the paraffin wax and the butterscotch bits in a double boiler. Drop cookies in one at a time in the mixture while it is hot. (I use only 1/2 cake paraffin.) Makes 6 dozen cookies.

FORGOTTEN COOKIES (Overnight)

Helen E. (Robert) Krehbiel

2 egg whites	1 c. chopped nuts
2/3 c. sugar	1 c. chocolate chips

Cover cookie sheet with foil. Heat oven to 350°. Beat egg whites till foamy. Add sugar gradually and beat until stiff. Add chopped nuts and chocolate chips. Drop by spoonfuls onto cookie sheet and put into oven. Turn oven off and go to bed. Yields 30 cookies.

SOFT GINGER DROPS

Mrs. Art J. Goering

1 3/4 c. flour	1/2 tsp. cinnamon
1/2 tsp. baking powder	1/2 c. sugar
1/4 tsp. soda	1/3 c. salad oil or melted shortening
1/4 tsp. salt	
3/4 tsp. ginger	1 egg
1/2 tsp. cloves	1/4 c. molasses
1/8 tsp. nutmeg	3 T. water

Sift flour, measure. Add dry ingredients and sift again. Combine sugar, oil, molasses and egg. Mix well. Stir in flour mixture alternately with water. Blend well. Drop by tablespoon onto greased cookie sheet. Bake in 350° oven about 8 minutes. Frost if desired. 3 dozen cookies.

GOLD COOKIES

Voncille Goering

1 c. shortening	2 1/2 c. cake flour
1 1/2 c. sugar	1 tsp. soda
6 egg yolks	1 tsp. cream tartar
1 tsp. vanilla	Dash of salt

Cream shortening and sugar together. Add egg yolks and beat well. Sift dry ingredients and add to first mixture. Mix well. Add vanilla and stir. Drop by teaspoonfuls onto greased cookie sheet. Bake in 350° oven for 10-12 minutes. Delicious use for egg yolks!

MERINGUE COOKIES

Terrie Goering

2 egg whites	3/4 c. sugar
1/4 tsp. salt	1 c. chocolate chips
1/8 tsp. cream of tartar	1/4 c. chopped pecans
1 tsp. vanilla	

Add salt, cream of tartar, and vanilla to egg whites and beat until soft peaks form. Add sugar gradually, beating until stiff. Fold in chocolate chips and nuts and drop by teaspoonfuls onto cookie sheets covered with unwaxed paper. Paper sack works fine. Bake at 300° for about 25 minutes. Cool slightly before removing from paper. Makes 25 to 30 cookies. For Christmas you can put in candied fruits. This recipe, given to me by a friend, belonged to her grandmother.

MONSTER COOKIES

Alice Huxman

12 eggs	1 lb. oleo
2 lbs. brown sugar	3 lbs. peanut butter
4 c. white sugar	18 c. uncooked oats
3 tsp. Karo syrup	1 lb. chocolate chips
3 tsp. vanilla	1 lb. plain M & M's candies
8 tsp. soda	

Cream together eggs, sugars, syrup, vanilla, soda, oleo and peanut butter in a very large pan. (dishpan.) Stir in oats, chips, and M & M's. Chill dough. Use 1/4 cup for each cookie. Shape with hands until of uniform thickness with even outside edges. Place far apart on greased cookie sheet. Bake 12 to 15 minutes in a 350° oven. Cookies should be underdone in appearance rather than overdone. Yield: 80 cookies.

CRUNCHY OATMEAL COOKIES

Mrs. Herman Stucky

2 sticks margarine	1 1/2 c. flour
1 c. brown sugar	1 tsp. baking soda
2 eggs	1 tsp. salt
1 tsp. vanilla	2 c. quick oats
1/2 tsp. almond extract	4 c. cornflakes

Cream margarine and sugar, add eggs and flavorings and beat well. Stir in flour sifted with soda and salt. Mix in oats and cornflakes (slightly crushed). You may add any or all the following: 1 cup raisins, 1 cup chopped nuts, 1 cup coconut or 1 cup chocolate chips. Drop by teaspoon on baking sheet. Bake at 375° for 10 to 12 minutes. Makes 8 to 10 dozen cookies.

REFRIGERATOR OATMEAL COOKIES

Helen E. Krehbiel

1 c. butter or margarine, soft
1/2 c. firmly packed brown sugar
1/2 c. granulated sugar
1 egg
2 c. sifted all-purpose flour
1/4 tsp. salt
1/2 tsp. soda
1 1/2 c. rolled oats, uncooked

Beat butter until creamy. Beat in sugars gradually. Blend in egg. Sift flour, soda and salt together. Add to creamed mixture, blending well. Stir in oats and shape dough to form a 12 inch roll. Wrap and chill several hours or overnight. To bake, cut dough in 1/4 inch slices. Place on ungreased cookie sheets. Bake in moderate oven (375°), for 10 to 12 minutes. Makes 4 dozen cookies. Frost.

FROSTING:
1/3 c. butter or margarine
1/3 c. evaporated milk
1 tsp. vanilla
3 c. sifted powdered sugar
1 T. corn syrup
3/4 c. chopped nutmeats

Soften the butter, beat in sugar, milk, corn syrup and vanilla. Blend in nutmeats. If frosting becomes too thick, add a little more milk.

PANDORAS FRYING PAN COOKIES

Mrs. J. E. Graber

1/4 lb. margarine
1 c. sugar
1 egg
1 tsp. vanilla
1 c. chopped dates
1/4 tsp. salt
1/2 c. chopped walnuts
2 c. of crushed Rice Krispies

Melt margarine in frying pan. Add sugar, egg, dates and salt. Cook slowly for 5 minutes. Remove from heat, stir in Rice Krispies, walnuts and vanilla. Mix thoroughly. Shape into balls and roll in coconut or powdered sugar. Let cool.

To see God in everything makes life the greatest adventure there is.

PEANUT BLOSSOMS (Cookies)

Helen Flickinger

1/2 c. shortening
1/2 c. brown sugar, firmly packed
1/2 c. white sugar
2 T. milk
1/2 c. peanut butter
1 egg
1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. vanilla
48 milk chocolate candy kisses

Combine all ingredients (except candy) in large mixing bowl. Mix on lowest speed of mixer or by hand. Shape dough into balls using a rounded teaspoon for each. Roll balls in sugar. Place on ungreased cookie sheet. Top each cookie with a candy kiss pressed down firmly. Bake at 375° for 10 to 12 minutes. Makes about 48 cookies.

SOUR CREAM COOKIES

Mrs. David (Nancy) Stucky

1 1/2 c. sugar
1 tsp. salt
1 c. shortening
1 tsp. vanilla
1 tsp. cinnamon
1 c. sour cream
3 1/2 c. flour
1/2 tsp. soda
2 tsp. baking powder
1 c. chopped nuts

Cream together well the sugar, salt, shortening, vanilla and cinnamon. Mix together the flour, soda and baking powder. Add this flour mixture alternately with the sour cream to the creamed mixture. Stir in nuts. Drop dough by teaspoonfuls on greased cookie sheet. Sprinkle each with a cinnamon/sugar mixture. Then bake in 350° oven for 13 to 15 minutes.

AMISH SUGAR COOKIES

Elaine Schwartz

1 c. sugar 1/2
1 c. powdered sugar 1/2
1 c. oleo, (2 sticks) 1 stick
1 c. oil 1/2
4 1/2 c. flour 2 1/4
2 eggs 1
1 tsp. cream of tartar 1/2
1 tsp. vanilla 1/2
1 tsp. baking soda 1/2

Mix sugars, oleo and oil together. Add eggs. Cream well. Add sifted dry ingredients and vanilla. Drop or shape small balls, press top lightly with fork. Sprinkle with colored sugar. Bake for about 10 minutes at 375°. Yield about 100 cookies. They freeze well.

NO ROLL SUGAR COOKIES

Mrs. Art J. Goering

1 c. sugar
1 c. butter
1 egg
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. cream of tartar
2 c. flour
1 tsp. vanilla

Cream sugar, butter and egg together. Sift together and add dry ingredients. Stir in vanilla. Drop from teaspoon onto ungreased baking sheet. Dip greased bottom of drinking glass in sugar and use to flatten cookies. Bake in 400° oven 8 to 10 minutes. 5 dozen cookies.

SUNFLOWER SEED COOKIES

10-1-97
Good

Mrs. Ken (Judy) Graber

1 c. oleo
1 c. sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs
1 1/2 c. flour
1 tsp. soda
3 c. oatmeal
1 c. sunflower seeds (toasted 15-20 min in 250° oven)

Cream together oleo, sugars, vanilla and eggs. Add flour, soda, oatmeal and sunflower seeds. Drop by spoonfuls on greased cookie sheets. Bake at 350° for 12 minutes. Makes 4 dozen.

WHOOPIE PIES (Cookie)

Darla Schrag

COOKIE:
1/2 c. lard or shortening
3 c. sugar
3 eggs
1 1/2 c. cocoa
3 tsp. soda
1 1/2 c. sour milk or buttermilk
3 tsp. vanilla
6 c. flour
3 tsp. salt
1 1/2 c. hot water

FILLING:
3 egg whites
3 tsp. vanilla
1 ½ c. Crisco
5 T. milk
3 c. powdered sugar

Cream lard and sugar. Add well beaten eggs and vanilla. Sift together flour, cocoa and salt. Add alternately with sour milk. Dissolve soda in hot water and add to mixture. Beat well. Drop by teaspoon onto greased cookie sheets. Bake 8 minutes at 400°.

Filling - Beat egg whites stiff. Mix milk, powdered sugar and vanilla together. Cream shortening well. Now put all 3 together and beat vigorously. Spread cream filling between cookies. Makes 50 to 60 complete cookies.

PIES - CRUSTS

APPLE PIZZA PIE

Mrs. Art Schwartz

1/2 c. margarine
1/4 c. powdered sugar
1 c. flour
1 can apple pie filling
1 c. shredded Cheddar cheese
3/4 c. flour
1/2 c. brown sugar
1/2 tsp. cinnamon

Cream margarine and powdered sugar. Add the 1 cup flour to make a soft dough. Pat evenly into a 12 inch pizza pan. Bake 350° for 15 minutes. Remove from oven. Spread apple pie filling over crust. Combine cheese, the 3/4 cup flour, brown sugar and cinnamon. Sprinkle over the apples. Bake 30 minutes longer.

CRUSTLESS APPLE PIE

Lisa Meisenheimer

1 egg, slightly beaten
1 c. sugar
2 c. diced apples
1/2 c. chopped pecans
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon

Mix egg, sugar, apple and nuts together. Add flour, baking powder, salt and cinnamon. Pour into a greased pie pan. Bake 30 minutes at 350°.

BANANA BERRY PIE

Lorie Stucky

1 (10 oz.) pkg. frozen strawberries, other berries may be used
2 T. cornstarch
5 T. sugar
1/2 c. water
1/8 tsp. salt
2 med. bananas
1 baked pie shell
Whipped topping

Thaw and drain strawberries and save juice, should be 1/2 cup. Mix cornstarch and sugar and stir in water, salt and juice. Boil until thickened, stirring constantly. Remove from heat and add strawberries. Cool. When mixture has cooled, slice bananas into pie shell. Cover with strawberry mixture and chill in refrigerator about 2 hours. Just before serving, top with whipped topping.

BANANA MALLOW PIE

Judy Schultz

2 c. vanilla wafer crumbs
1/3 c. butter or oleo, melted
1 (3 1/4 oz.) pkg. vanilla pudding and pie filling mix
1 1/2 c. miniature marshmallows or 15 regular marshmallows, quartered
1 c. heavy cream, whipped (or 2 c. Cool Whip)
2 bananas

Combine crumbs and butter; press onto bottom and sides of 9 inch pie plate. Bake at 375°, 8 minutes. Prepare mix as directed for pie filling on package, except using 1 3/4 cup milk. Cover surface of pie filling with waxed paper or transparent wrap; chill. Mix until well blended; fold in marshmallows and whipped cream. Slice bananas into crust. Pour filling over bananas. Chill several hours or overnight.

BANANA SPLIT PIE

Mrs. Winston (Carrie) Krehbiel

1 stick oleo, softened
2 eggs
2 c. powdered sugar
5 bananas, sliced
1 (No. 2 1/2) can crushed pineapple, drained
1 lg. container Cool Whip
1 c. chopped nuts
1 jar maraschino cherries

Beat oleo, eggs and powdered sugar for 6 minutes. Fold in bananas, pineapple and Cool Whip. Put into graham cracker crust in 9 inch pie pan. Top with nuts and cherries.

COCONUT PIE

Elsie Webber

3 beaten eggs
1 1/2 c. sugar
1/2 c. butter, melted
1 1/3 c. flake coconut
1 unbaked (9 in.) pie shell
4 tsp. lemon juice
1 tsp. vanilla

Combine eggs, sugar, butter, lemon juice, vanilla. Stir in coconut. Pour filling in unbaked pie shell. Bake at 350° for 40-45 minutes or until knife inserted half way between center and edge comes out clean. Cool before serving. May be served with whipped cream.

COCONUT PIE OR COFFEE CAKE (Makes its own crust)

Mrs. H. P. Graber

4 eggs	2 c. milk
1 3/4 c. sugar	1 1/2 c. coconut
1/2 c. flour	1 tsp. vanilla
1/4 c. melted margarine	

Combine ingredients in order given. Mix well. Pour into greased 10 inch pie pan. Bake at 350° for 45 minutes or until golden brown. Should be semi-soft when done. If a coffee cake is preferred bake longer until dark brown and set.

MICROWAVE CREAM PIE FILLING

Mary Alice Graber

2/3 c. sugar	3 c. milk
1/2 tsp. salt	3 egg yolks
2 1/2 T. cornstarch	1 T. butter
1 T. flour	1 tsp. vanilla

Combine sugar, salt, cornstarch, and flour. Stir milk in gradually. Microwave on high. Stir every 3 minutes for 9 minutes. Stir together egg yolks and add small amount hot mixture to eggs and then pour this egg mixture into the hot mixture. Microwave 1 minute at 70% power. Add butter and vanilla. Pour into baked pie shell and add meringue or whipped cream topping. May be varied to make coconut or banana pie.

CUSTARD PIE

Elva Goering

4 eggs, slightly beaten	3 c. milk, scalded
6 T. sugar (1/3 c.)	1 tsp. vanilla
1/4 tsp. salt	Nutmeg or cinnamon

Add sugar, salt and flavoring to slightly beaten eggs. Add scalded milk and pour into a 9 inch pie crust, which has been brushed with beaten egg yolk. Bake at 425° for 10 minutes, then reduce temperature to 350° or 325° and bake until firm.

The secret of patience is doing something else in the meanwhile.

FRENCH VANILLA CUSTARD PIE

Elaine Schwartz

1 (9 in.) unbaked pie shell
4 eggs
1/2 c. sugar
2 1/2 c. milk, scalded
1/4 tsp. salt
1/2 tsp. vanilla
Nutmeg or cinnamon

Blend eggs with sugar, salt and vanilla. Gradually pour in slightly cooled scalded milk and blend just a bit; pour into pastry shell*. For no spills, fill on oven rack. Sprinkle with nutmeg. Bake in a moderate oven, 350°, 35-40 minutes until knife inserted one inch from edge comes out clean. Cool on rack. Yield: 6 servings.

*Or pour custard into 1 1/2 quart casserole. Set in shallow pan on oven rack; pour hot water around casserole 1 inch deep. Bake in 325° oven about 1 hour or till knife inserted off center comes out clean. Serve warm or cold. Makes 6 servings.

IMPOSSIBLE CUSTARD PIE

Selma E. Graber

1 1/2 c. milk
3/4 c. sugar
1/2 c. Bisquick
1/4 c. margarine or butter
4 eggs
1 1/2 tsp. vanilla

Heat oven to 400°. Grease pie plate, 10 1/2 x 1 1/2 inches. Beat milk, sugar, Bisquick, margarine, eggs and vanilla until smooth. Pour into plate. Bake until knife inserted in center comes out clean, about 35 minutes.

CHOCOLATE PIE (with yummy coconut drifts on top)

Lorie Stucky

1 c. milk
1/2 lb. marshmallows (30 to 32)
1/8 tsp. salt
1 tsp. vanilla
1 c. heavy cream or 2 c. whipped topping
2 (1 oz.) squares unsweetened chocolate, grated
1/2 c. chopped walnuts
1 (9 in.) baked pie shell
1/3 c. flaked coconut

Heat milk in double boiler. Add marshmallows and dissolve. Chill until partly congealed. Add salt and vanilla. If cream is used, whip until stiff. Fold cream, grated chocolate and nuts into marshmallow mixture and pour into pie shell. Sprinkle coconut over top. Chill until serving time.

JAPANESE FRUIT PIE

Della Graber

1 stick oleo, softened
1 1/2 c. sugar
2 tsp. vanilla
1 c. raisins
1 c. coconut
1 c. walnuts, chopped
3 eggs

Cream oleo with sugar, add vanilla and beaten eggs. Beat together well. Stir in raisins that have been softened in hot water and drained well. Add coconut and nuts. Mix all ingredients well. Pour into a 9 inch unbaked pastry shell. Bake 45 to 50 minutes at 350°. This is a Furr's cafeteria specialty!

LEMON CAKE PIE

4-10-99

Mrs. Winston (Carrie) Krehbiel

1/4 c. melted butter
1 c. sugar
3 T. flour
3 slightly beaten egg yolks
Juice of one lemon
Grated rind of one lemon
2 c. milk
3 egg whites, beaten stiff

Blend butter with sugar and flour. Add egg yolks, lemon juice, rind and milk. Fold in egg whites and pour into 9 inch unbaked pastry shell. Bake in 450° oven 10 minutes. Then bake in 350° oven for 35 minutes.

-too small

OUT OF THIS WORLD PIE

(Makes 2 pies)

Ida Schrag

1 can cherry pie filling
3/4 c. sugar
1 lg. can crushed pineapple
  with juice
1 T. cornstarch
1 tsp. red food coloring
1 box (3 oz.) raspberry Jello
6 bananas, sliced
1 c. chopped pecans
2 baked pie shells
Whipped topping

In a saucepan combine cherry pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cook until thick. Remove from heat and add gelatin. Allow to cool. Add bananas and pecans. Pour into two baked pie shells and top with whipped topping. Chill before serving.

He who is not liberal with what he has deceives himself when he thinks he would be liberal if he had more.

PEACH CREAM PIE

Neoma F. Epp

FILLING:

4 c. fresh sliced peaches	1/4 tsp. salt
1 c. sugar, divided	1/2 tsp. vanilla
2 T. flour	1 c. sour cream
1 egg	

CRUST:

1/2 c. butter	1/2 tsp. salt
1 1/2 c. flour	

TOPPING:

1/3 c. sugar	1/4 c. butter
1/3 c. flour	1 tsp. cinnamon

Crust - Cut butter into flour and salt. Press dough into 9 inch pie pan.

Filling - Slice peaches into bowl: sprinkle with 1/4 cup sugar. Let stand while preparing rest of filling. Combine 3/4 cup sugar, flour, egg, salt and vanilla. Fold in sour cream. Stir into peaches. Pour into crust. Bake at 400° for 15 minutes. Reset oven at 350° and bake 20 minutes.

Topping - Prepare topping by combining sugar, cinnamon, flour and butter until crumbly. Sprinkle over top of pie or around edge and bake another 10 minutes at 400°.

PECAN PIE

Elsie Webber

1 c. white syrup	1/3 c. butter (5 1/3 T.)
1 c. brown sugar	1 tsp. vanilla
3 eggs, slightly beaten	1 c. pecan halves
1/3 tsp. salt	1 (9 in.) unbaked pie crust

Mix all ingredients well. Add pecans last. Pour into unbaked pie shell. Bake at 350° for 45-50 minutes.

RUTH'S PECAN PIE

Ruth Tschetter

3 eggs	1 tsp. vanilla
1/2 c. sugar	1 T. melted butter
1/2 c. white syrup	1 1/2 T. flour
1/2 c. dark syrup	3/4 c. pecans
1 tsp. vinegar	

Beat eggs, add sugar and flour which have been mixed. Add all the ingredients except pecans and pour in an unbaked 9 inch pie crust. Put pecans on top. Bake at 400° for 15 minutes. Reduce heat, bake at 325° for 25 minutes.

PECAN DELIGHT PIE

Betty Krehbiel

4 egg whites
1 c. sugar
1/4 tsp. cream of tartar
3/4 c. pecans, chopped fine
24 Ritz crackers, crushed
1/2 tsp. vanilla

Beat egg whites and cream of tartar until soft peaks form; gradually add sugar and continue beating until stiff. Carefully fold in other ingredients. Pour into well greased 8 inch pie pan. Bake 25-30 minutes at 325°. Let cool. Cover with whipped topping. Shave chocolate over top or sprinkle with miniature chocolate chips.

PINEAPPLE CHIFFON PIE

Mrs. Winston (Carrie) Krehbiel

1 pkg. unflavored gelatin
1/4 c. cold water
1 1/4 c. crushed pineapple
1/2 c. sugar
4 eggs
1/8 tsp. salt
1 T. lemon juice

Soak gelatin in cold water. Beat egg yolks and add 1/4 cup sugar, pineapple, lemon juice and salt. Cook over boiling water until thick. Add gelatin. Stir thoroughly and cool. When cool add beaten egg whites to which the remainder 1/4 cup sugar has been added. Pour into baked pie shell or over graham cracker crust and chill.

FURR'S PINEAPPLE MILLIONAIRE PIE

Della Graber

2 c. sifted powdered sugar
1 stick margarine or butter, softened
2 lg. eggs
1/8 tsp. salt
1/4 tsp. vanilla
1 c. heavy cream
1/2 c. sifted powdered sugar
1 c. crushed pineapple, well drained
1/2 c. chopped pecans
2 baked (9 in.) pie crusts

Cream together powdered sugar and butter in electric mixer. Add eggs, salt and vanilla. Beat until light and fluffy. Spread mixture evenly into baked pie crusts then chill. Whip cream until stiff. Blend in powdered sugar. Fold in pineapple and pecans. Spread this mixture on top of base mixture and chill thoroughly.

4-24-99

PUMPKIN PIE DELITE

Elaine Krehbiel

1 (9 in.) pie shell, unbaked
1 (8 oz.) pkg. cream cheese
1 egg
1/2 c. sugar
1 tsp. vanilla
1 can or 2 c. pumpkin
1/2 c. sugar
1 tsp. ginger
Dash of salt
1 c. rich milk or cream
2 eggs, beaten

Beat cream cheese, egg, sugar and vanilla until light and fluffy. Spread cheese mixture in bottom of unbaked pie shell. Blend together the pumpkin with rest of ingredients and pour carefully over the cream cheese to form a second layer. Bake at 350° for 45 minutes or until knife comes out clean. Serve cooled pie with whipped cream and sprinkles of crushed peanut brittle. used 10" regular (needs to be 10" deep)

RAISIN CREAM PIE

Mrs. Jake C. Graber

Scald:
1 1/2 c. whipping cream
1 1/2 c. milk
1/3 c. raisins

Beat:
3 egg yolks
3/4 c. sugar
3 T. cornstarch

When milk starts to boil, stir in egg mixture and stir until it thickens. Pour into a fresh baked pie crust (9 inch). Top with meringue.

Beat 3 egg whites until foamy, add 1/4 teaspoon (level) cream of tartar, continue beating and add 3 level tablespoons of powdered sugar one at a time. Beat until stiff. Spread over pie and brown at 350°.

5-28-99

RHUBARB PIE

Mildred M. Voran

4 c. rhubarb, fresh or frozen
1 1/4 c. sugar
2 T. tapioca
1 T. flour
Dash salt
1 T. butter or oleo

Mix and arrange in 9 inch pastry lined pan. Dot with butter. Cover with top pastry. Bake at 400° for 15 minutes then at 350° for 30-40 minutes or until done.

3-11-15

SOUR CREAM RAISIN PIE

Ann Waltner

1 1/4 c. sugar
1 c. sour cream
1 T. flour
1 tsp. cinnamon
3 egg yolks
1 c. raisins
1/4 tsp. cloves
1 baked pie crust

MERINGUE: put whites in pie
3 egg whites, at room temp.
3 T. powdered sugar
1/4 tsp. cream of tartar

Combine sugar, flour, cinnamon, cloves, cream, egg yolks and raisins in a skillet. Mix and cook slowly until thickened. Pour into the baked pie shell. Beat egg whites with cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy. Spread meringue over filling sealing meringue to edges of pastry. Bake at 350° 12-15 minutes.

FRESH STRAWBERRY PIE

6-5-93
9" crust

Millie Goering, Betty Schrag
Kellee Goering, Mrs. Art Goering

Good

1 qt. fresh strawberries
1 - 1 1/2 c. sugar
3 T. cornstarch
1 1/2 c. water
3 T. strawberry gelatin powder
Whipping cream
1 baked (9 in.) pie shell

Fill baked pie shell with whole strawberries. Combine sugar, cornstarch, water and a few drops of red food coloring. Bring to boil until thick and clear (about 1 minute). Remove from burner and add gelatin powder. Chill for 1 hour or more. Serve with whipped cream or dessert topping.
VARIATION: Decrease sugar to 3/4 cup and increase gelatin to 1 (3 oz.) package.

STRAWBERRY PIE

Veda Mae Flickinger

CRUST:
23 Ritz crackers, broken in sm. pieces
1 c. pecans, coarsely chopped
3 egg whites
1 tsp. vanilla
1 c. sugar

FILLING:
1 c. whipping cream
2 T. sugar
1 lg. pkg. frozen strawberries, well drained or 1 qt. fresh strawberries sweetened to taste and drained

Continued Next Page.

STRAWBERRY PIE (Continued).

Crust - Beat egg whites, add sugar and beat until stiff. Fold in other ingredients. Bake in well greased pie pan for 30 minutes at 350°.

Filling - Whip cream with sugar. Add fruit. Pour into crust and refrigerate at least two hours.

SWEET POTATO PIE

L. Lucy Stucky

1 c. brown sugar	1 1/2 c. mashed sweet potatoes
1 tsp. cinnamon	2 eggs, slightly beaten
1/2 tsp. allspice	1 c. milk
1/4 tsp. mace	2 T. melted shortening
1/2 tsp. salt	9 in. unbaked pastry shell

Mix sugar, cinnamon, allspice, mace and salt together. Stir in sweet potatoes. Combine the eggs, milk and shortening and add to potato mixture. Pour into the pastry shell and bake at 400° about 40 minutes or until filling is set.

NEVER FAIL PIE CRUST

Elva Goering
Della Graber

3/4 c. flour	4 c. sifted flour
3/4 c. cold water	2 c. Crisco
2-3 tsp. salt	

Mix the 3/4 cup flour with water and salt, then set aside. Blend the 4 cups flour with the Crisco. Mix first mixture with second mixture. Roll out for baking. This is enough dough for 5 single crusts. Dough may be kept in refrigerator in waxed paper for 3 weeks. This is an easy, never fail recipe for brides who may have trouble making a flaky pie crust. Bake 10 minutes at 425°.

NO ROLL PIE CRUST

Kellee Goering

1 1/2 c. flour	2 T. sugar
1/2 c. oil	2 T. milk
1/2 tsp. salt	

Mix into ball and immediately press into 9 inch pie pan. (Do not roll.) Bake at 400° for 12 to 15 minutes. Use for fresh strawberry pie.

5-26-99

PIE CRUST

Darla Schrag

2 3 c. flour
2/3 1 c. lard or shortening
1 1 egg, beaten
1 3 T. water
2 3 T. vinegar
1/4t A little salt

Blend flour and shortening until size of small peas. Add beaten egg and mix through, followed by water, vinegar and dash of salt.

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Desserts

BAKED DESSERTS

8-1-93
OK but not special

APPLE COBBLER

Elaine Krehbiel

4 c. apples, peeled, cored
  and chopped
Cinnamon and nutmeg
1/2 stick butter or margarine
3/4 c. sugar
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
3/4 c. sugar
1 T. cornstarch
1/4 tsp. salt
1 c. boiling water

Prepare apples and put into an 8 or 9 inch square pan. Sprinkle lightly with cinnamon and nutmeg. Cream butter and sugar. Sift flour, baking powder and salt. Add to creamed mixture alternately with milk. Pour batter over apples. Mix the other sugar, the cornstarch and salt; sprinkle over the batter. Pour boiling water over all. Bake at 350° for 60 to 70 minutes. If using a metal pan, bake 375°.

8-30-93
didn't care for the OJ -
otherwise good

APPLE CRISP

Esther Krehbiel

6 lg. tart apples
1/2 c. orange juice
1/2 c. sugar
1/2 tsp. cinnamon
3/4 c. flour
1/2 c. sugar
1/4 tsp. salt
6 T. butter

Pare and slice apples. Arrange slices in a 11 x 7 x 2 inch baking dish that has been greased. Pour orange juice over apples. Combine the 1/2 cup sugar with cinnamon and sprinkle over apple slices. Combine flour, sugar and salt. Cut in the butter until mixture is crumbly. Spoon over apples. Bake at 350° for 45 to 60 minutes. Serve warm or cold. Plain or with cream.

Past experience should be a guide post not a hitching post.

10-9-93
not as good as pie

APPLE DUMPLINGS

Millie Goering

1 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/3 c. shortening
1/3 c. milk, approximate
3 apples (sprinkle with sugar & cinnamon)

SYRUP:
1 c. sugar
1 c. water
Cinnamon, approximately 1/4 tsp.
1 T. butter

Mix flour, baking powder and salt. Cut in shortening. Add milk and mix to form a ball. Divide dough into 3 equal pieces and roll each into a thin square. Slice an apple into each square. Bring opposite points of pastry up over the apple slices. Overlap, moisten and seal. Place dumplings into 8x8 baking dish and pour syrup over and bake about 30 to 40 minutes in 375° oven.

Syrup - Cook the sugar, water and cinnamon together. Add butter.

BAHAMIAN COCONUT TART

Carol Schrag

2 coconuts, peeled and finely grated
1 1/2 c. sugar
1 tsp. vanilla
2 eggs
1 c. sugar
2/3 c. oleo
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/3 c. rich milk

Cook the grated coconut with 1 1/2 cups sugar and enough of the coconut milk to make a thick jelly like mixture, about 20 minutes. Set aside. Cream the vanilla, eggs, 1 cup sugar and oleo very well. Combine the dry ingredients and add to the creamed mixture alternately with the milk to make a stiff batter. Set aside 1/4 of the batter. Press the remaining batter into the bottom and about 1 inch up the sides of a greased 9 x 13 cake pan. Pour the coconut mixture onto the batter. Mix enough flour to the remaining 1/4 batter so it can be rolled out and cut into 1/2 inch wide strips. Place these strips in criss cross pattern on top of coconut. Bake 30 to 35 minutes at 350°. Let cool, cut in squares and serve.

(You may use 1 pound prepared flaked coconut, mixed with 1/2 cup sugar and water to make the jelly like mixture.)

BAKED FUDGE DESSERT

Elma Schrag

4 eggs	1/4 tsp. salt
1/4 c. flour	1 c. melted butter
2 c. sugar	1 c. chopped pecans
1/4 c. cocoa	2 1/4 tsp. vanilla

Beat eggs thoroughly. Add 1/2 cup sugar and beat well. Mix remaining sugar with flour, cocoa and salt. Reserve some to coat nuts before they are added. Add dry ingredients, then the butter, nuts, and vanilla. Pour into a greased 8x11 pan. Set in a larger pan with hot water to bake. Bake at 300° about 75 minutes. Test with a pick, it should come out pretty clean. Chill in refrigerator, when cool, top with whipped cream and grated chocolate or ice cream.

BAKLAVA (Greek Pastry)

Jan Downing

1 lb. fillo sheets	1 tsp. cinnamon
1 lb. walnuts, chopped very very fine	1 (12 oz.) jar honey
1/2 c. sugar	1 1/2 c. butter or margarine, melted

Mix nuts, sugar, and cinnamon. Unroll fillo sheets and cut in half to fit in 9x13 pan. Place one sheet in pan and brush with butter. Repeat until 6-8 sheets are in pan. Sprinkle with approximately 1 cup of nut mixture. Repeat these layers 3 more times, finishing using remaining sheets. Score top diagonally about halfway down. Bake until golden. Take from oven and pour very hot but not boiling honey over top. Cool. Serve. Really nice when you want something special.

Everything has been thought of before - the difficulty is to think of it again.

CHEESECAKE

Juanita Stucky

CRUST:

1 1/2 c. graham cracker crumbs	3 T. sugar
1/4 c. melted butter	Dash cinnamon

FILLING:

12 oz. cream cheese	1/2 c. sugar
4 eggs	1 tsp. vanilla

TOPPING:

1 c. commercial sour cream	4 T. sugar
1 tsp. vanilla	

Mix crust ingredients together well and line a pie plate with the mixture.

For Filling - Beat the eggs to lemon color; add sugar, vanilla and softened cream cheese. Beat until smooth and creamy. Pour into crust. Bake at 375° for 20 minutes. Let cool.

Mix topping ingredients together and apply to cooled cake. Bake 8 minutes at 400°. Cool. Makes a 9 inch cheesecake.

CHERRY SLICES

Alice Huxman

1 c. butter or margarine	2 1/2 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	Pinch of salt
1 tsp. vanilla	1 can cherry pie filling

Beat butter, sugar, eggs, vanilla until fluffy. Add dry ingredients. The dough is very thick. Spread half of the dough on a greased jelly roll pan or 11 x 7 cookie sheet. Spread the can of pie filling over the dough. Drop spoonfuls of the remaining dough over the pie filling. Bake in 350° oven for 40 minutes. While still warm, glaze with a powdered sugar icing.

CHOCOLATE PIZZA CRISP

Voncille Goering

CRUST:

2 T. shortening	2 c. rice cereal
2 c. plain M & M candies	

TOPPING:

1 c. Marshmallow Creme	3 T. peanut butter
1 T. milk	1/4 c. M & M candies

Continued Next Page.

CHOCOLATE PIZZA CRISP (Continued).

Melt shortening in heavy 2 quart saucepan over low heat. Add 2 cups M & M candies. Stir with metal spoon or potato masher, pressing candies to break them up. Chocolate will be almost melted, colored coating will remain. Remove from heat. Add rice cereal, mix thoroughly, then press mixture in the bottom of a 12 inch pizza pan, well oiled. Make a ridge around edge of pan. Chill 15 minutes.

For topping - Combine Marshmallow Creme, peanut butter and milk until smooth. Spoon onto chilled crust, swirling with back of spoon. Top with 1/4 cup M & M candies. Chill for 30 minutes. Cut into wedges. Serve with toasted coconut, chopped nuts or ice cream. Store tightly covered in refrigerator or cool dry place. Makes one (12 inch) round pizza. Cut into 16 wedges as it is rich.

NOTE: The crust ingredients may be put into a Pyrex mixing bowl and set in the microwave for about 2 minutes. Watch it as it burns easily. This pizza remains sticky on top. Cut crust into wedges before it becomes crisp, as it breaks easily.

CURRIED FRUIT

Olga Goering

1 can (29 oz.) pear halves	1/2 c. butter
1 can (20 oz.) chunk pineapple	1 c. brown sugar
1 can (29 oz.) peach halves	1 T. cornstarch
1 can (29 oz.) apricot halves	1 to 1 1/2 tsp. curry powder

Drain fruit well. Place in a 13 x 9 inch casserole. Make a paste of butter, sugar, cornstarch and curry powder. Spoon the paste over fruit. Bake for 1 hour and baste several times. Can be made a day before and baked just before serving the next day. Serves 12.

EASY DATE PUDDING

Mrs. Art J. Goering

1 c. bread crumbs	1 tsp. baking powder
1 c. coarsely chopped dates	1/4 tsp. salt
1/2 c. coarsely chopped nuts	2 eggs
3/4 c. sugar	4 T. milk
2 T. flour	

Put the bread crumbs, dates, nuts and sugar together in a bowl. Add the flour, baking powder, and salt which have been sifted together. Moisten with the eggs and milk. Turn into a greased 8x8 or 9x9 pan. Place this is another pan containing hot water and bake about 40 min. in a 350° oven. Serve with whipped cream or topping.

11-14-97
good

LEMON CHERRY DESSERT

Mrs. Vic Huxman

1 pkg. lemon cake mix
2 eggs
1/2 c. butter, melted
1 (21 oz.) can cherry pie filling
1/2 c. nuts, chopped
Almond flavoring

GLAZE:
1 c. confectioner's sugar
1 T. butter
Add enough water to make a glaze consistency

Heat oven to 350°. Mix cake mix, eggs and butter until smooth. Spread dough in ungreased 13 x 9 x 2 pan. Spread pie filling over dough and sprinkle with nuts. Bake 40–45 minutes. Cool 15 minutes and drizzle with glaze.

PEACH COBBLER DELUXE

Mrs. Vic Huxman

4 c. freshly sliced peaches
1 ~~2~~ c. water
1 2/3 c. sugar
1 c. flour
1 tsp. baking powder
1/2 tsp. salt
2/3 c. cream or half and half

Combine peaches, water and 1 cup sugar and bring to a boil. Combine all other ingredients and mix well. Pour peaches into 7 x 11 baking dish. Pour batter over peaches and do not stir. Bake at 350° for 30–40 minutes or until juice is thick and like syrup. Serve with ice cream or whipped cream.

PEACHES AND CREAM DESSERT

9-19-97
Good

Reta Krehbiel

3/4 c. flour
1 (4 serving size) pkg. regular vanilla pudding mix
1 tsp. baking powder
1 beaten egg
1/2 c. milk
3 T. butter or margarine, melted
1 (16 oz.) can peach slices
1 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar
1 T. sugar
1/2 tsp. ground cinnamon

In mixing bowl sift together flour, pudding mix, and baking powder. Combine egg, milk, and melted butter or margarine; add to dry ingredients. Mix well; spread in a greased 8x8x2 inch pan. Drain peaches, reserving 1/3 cup liquid. Chop peaches; sprinkle atop batter. Beat together cream cheese, the 1/2 cup sugar, and reserved peach liquid; pour atop peaches in pan. Combine the 1 tablespoon sugar and cinnamon; sprinkle over all. Bake in 350° oven for 45 minutes. Cool. Serves 9.

5-24-95
Good

PUMPKIN PIE SQUARES

Evelyn Graber

1 c. flour (~~1/2 oatmeal~~
1 c. packed brown sugar, divided
1/2 c. margarine
2 eggs
1/2 c. quick oats
1 can (16 oz.) pumpkin
1 can evaporated milk (13 oz.)
1 T. pumpkin pie spice 1 t cinnamon 1/2 t ginger 1/4 t cloves
1/4 tsp. salt
1/4 c. chopped walnuts (or wheatgerm/bran)

In medium bowl mix flour, 1/2 cup brown sugar and oats. Cut in margarine until blended. Press 1~~/2~~ cup mixture into 9 inch square pan. Bake in preheated 350° oven for 12 minutes or until browned. Meanwhile in medium bowl, lightly beat eggs. Stir in pumpkin, remaining 1/2 cup brown sugar, milk, spice, and salt. Blend well. Pour over baked crust. Bake 30 minutes, remove from oven and sprinkle remaining flour mixture mixed with walnuts. Bake 10 minutes more or until filling is set. Cool. Cut into squares. Serve with Cool Whip.

RHUBARB CASSEROLE

Connie Vogt

4-27-05
Good

3 c. cubed bread
1 pkg. frozen rhubarb
1 1/2 - 2 c. sugar
1 stick oleo
Red food coloring

6 slices cu bread
2c rhubarb
1c sugar
2 eggs
1/2 c butter
1c milk
1/4 t nutmeg

Mix rhubarb, sugar and food coloring. Set aside. Melt oleo and pour over bread cubes. Mix cubes and rhubarb. Pour into lightly greased 9x13 pan. Place 1 tablespoon water in each corner of pan. Bake 30-45 minutes at 350°. Will be soft set when done. Cover 1st 30

RHUBARB CRUNCH

Veda Mae Flickinger

1 c. cake flour or 7/8 c. all-purpose
1/2 c. oleo
5 T. powdered sugar
2 eggs, slightly beaten
1 1/4 c. sugar
1/4 tsp. salt
1/4 c. flour
3/4 tsp. baking powder
1/2 tsp. vanilla
4 to 5 c. rhubarb, cut in 1/4 to 1/2 in. slices

Mix first 3 ingredients as for pie crust. Pat into a 9 inch square ungreased pan. Bake 10 to 12 minutes at 350° oven. While baking, mix eggs, sugar, salt, flour, baking powder and vanilla. Blend in rhubarb. Put on top of hot crust and bake about 45 minutes longer. Top with ice cream or whipped cream. Serves 8.

4-15-95
very good

RHUBARB DELIGHT

Lisa Meisenheimer

CRUST:
1 1/2 c. flour
1/2 c. plus 2 T. Crisco/butter
7 T. powdered sugar
1/4 tsp. salt

FILLING:
1 1/2 c. sugar
2 eggs
3 c. cut rhubarb
1/4 c. plus ~~2 T.~~ flour

Mix crust ingredients together until crumbly like pie dough. Then pat into the bottom of an 8 x 12 inch Pyrex pan. Bake in 375° oven for 10 minutes.

Save out 1/2 c. to sprinkle on top with a touch of nutmeg.

For Filling - Beat the eggs until light; add sugar and flour. Stir in rhubarb. Pour over baked crust and bake until golden brown. (About 25 minutes.)

RHUBARB SQUARES

Elma Schrag

CRUNCH CRUST:
3/4 c. shortening
1 c. brown sugar
2 c. sifted flour
2 c. quick oats
1 tsp. soda
1 tsp. vanilla

FILLING:
4 c. cut up rhubarb
2 c. sugar
3 T. cornstarch
1/2 tsp. vanilla or almond flavoring
1 tsp. red food coloring

For Crust - Melt shortening. Pour over all other crust ingredients which have been mixed together. Mix like pie crust. Spread half of the mixture in a 9 inch square pan or 7 x 11 inch glass pan.

For Filling - Cut rhubarb into 1/2 inch pieces. Add a little water to cook. When tender add sugar and cornstarch mixture together with coloring and flavoring. Stir over heat until filling thickens. Remove from heat and pour over crust. Then top with the other half of crust. Press down lightly. Bake 30 minutes at 325° to 350°. Delicious hot or cold. Serve with ice cream or whipped cream.

Never throw mud. Even if you miss your mark, you will still have dirty hands.

RHUBARB TORTE

Elva Goering

1 c. flour	2 eggs, beaten
1/2 c. butter or margarine	1 1/2 c. sugar
5 T. powdered sugar	3/4 tsp. baking powder
1/8 tsp. salt	3 c. diced rhubarb
1/4 c. flour	

Mix first four ingredients and pat into 12 x 7 1/2 inch cake pan. Bake 10 minutes at 375°. Mix next 5 ingredients and put onto the crust. Bake 35 to 40 minutes more at 375°. Serves 8.

SCALLOPED PINEAPPLE (For microwave)

Reta Krehbiel
Elaine Brown

3 T. flour	3 T. melted margarine
3/4 c. sugar	13 1/2 oz. can crushed pineapple, undrained

Mix all the ingredients together and pour into a Pyrex pie plate. Microwave on high or full power for 7 minutes. (This recipe is also good as a side dish for meat.)

FROZEN DESSERTS

ANGEL PIE

Pat Cramton

2 egg whites	1/2 c. sugar
1/8 tsp. cream of tartar	1/2 c. pecans
1/8 tsp. salt	

Beat egg whites, cream of tartar and salt stiff. Gradually add sugar. Fold in chopped pecans. Put in greased pie tin. Bake at 275° for one hour. Cool. Fill with ice cream and freeze for 12 hours.

Grace humbles you without degrading and exalts you without inflating you.

CHERRY-PINEAPPLE SALAD OR DESSERT

Irene (Jake) Graber

1 (20 oz.) can cherry pie filling or strawberry pie filling
1 (20 oz.) can crushed pineapple
1 can condensed Eagle Brand milk
1/2 c. sugar
1 lg. carton Cool Whip
2 drops red food coloring

Mix together pie filling, pineapple and milk and sugar. Add Cool Whip and food coloring. Freeze. This keeps real good for a long time. It can be set out for a short time before serving to let thaw some. (I usually divide into a couple of flat baking pans.)

CHOCOLATE CUSTARD ICE CREAM DELUXE

Mrs. David (Nancy) Stucky

1/3 c. cocoa
1 1/2 c. sugar
2 T. cornstarch
1/4 tsp. salt
2 c. milk
3 eggs
1/2 c. sugar
1 T. vanilla
5 c. cream
1 c. milk

Combine cocoa, 1 1/2 cup sugar, cornstarch and salt in saucepan. Gradually stir in 2 cups milk. Cook and stir over medium heat until mixture boils; boil and stir one minute. Remove from heat. Quickly beat eggs with 1/2 cup sugar. Blend a small amount of hot mixture into beaten eggs; add to mixture in saucepan. Blend in vanilla, and cream. Chill. Add one cup milk and freeze in ice cream freezer according to manufacturer's directions. Makes one gallon.

EASY ORANGE SHERBET

Elaine Schwartz

1 pkg. orange gelatin
3/4 c. sugar
1 c. water
Dash salt
1/2 tsp. grated orange rind, optional
1 c. orange juice
2 c. milk

In a saucepan mix gelatin, sugar, water, and salt; heat till gelatin is dissolved. Add grated orange rind and juice and chill till partially thickened. Beat or blend in blender. Add milk and blend through again. Pour into bread loaf pan or Pyrex or other 2 quart container and freeze till firm. Yield: 5 1/2 cups.

HOMEMADE ICE CREAM VARIATION

Verdean Albrecht

Try an Albrecht tradition - add 1 or 1 1/2 cups Grape Nuts to your favorite vanilla homemade ice cream recipe.

MUD PIE

Darla Schrag

- 20 Oreo cookies
- 1/4 c. melted margarine
- Vanilla ice cream

Crush the cookies between layers of waxed paper. (Use the whole cookie.) Mix with melted margarine. Reserve 1/2 cup of mixture. Spread remainder of crumbs in a pie pan. Add softened vanilla ice cream to fill. Sprinkle remaining 1/2 cup crumbs on top and freeze.

ORANGE ICE

Janet Krehbiel

- 2 c. sugar
- 2 c. orange juice
- 3 c. water
- 1/4 c. lemon juice

Mix ingredients, stirring until sugar dissolves. Strain if desired and freeze overnight. Approximately 8 servings.

STRAWBERRY DELIGHT

Elaine Schwartz

- 1 c. sifted flour
- 1/2 c. chopped pecans
- 1/3 c. brown sugar
- 1/2 c. butter, melted
- 2 egg whites
- 2/3 c. white sugar
- 1 (10 oz.) pkg. frozen strawberries or 2 c. fresh strawberries
- 1 c. whipped cream or 1 carton topping

Stir together flour, pecans, brown sugar and melted butter or oleo, spread in shallow baking pan. Bake at 350°, stirring occasionally, for 20 minutes. Sprinkle 2/3 crumbs in 13x9x2 inch pan. Combine egg whites, white sugar and strawberries in large bowl; beat at high speed until peaks form 10 - 15 minutes. Fold in whipped cream or topping. Spoon over crumbs. Top with remaining crumbs. Freeze overnight. Cut into squares and serve immediately. Yield: 12 servings.

A tree is best measured when it is down.

REFRIGERATOR DESSERTS

ANGEL FOOD CAKE DESSERT

Lorie Stucky

Bake an angel food cake in regular angel food pan. When it is well cooled (I usually put mine in freezer overnight), slice 1 inch from top of cake and lay aside. Slice 1 inch from bottom of cake and lay aside. Then slice approximately 1 inch around center hole of cake and slice 1 inch around outside of cake. Now remove the inside between the 2 cup portions (this inside can be used for another dessert). Now place the 2 cut middles back on the cut bottom of the cake and fill with partly thawed ice cream or any of a variety of puddings. Place top back on filled cake. Ice cake with whipped topping. If ice cream is used, put back in freezer. This is a favorite make ahead dessert.

ANGEL FOOD CAKE FILLING

Mrs. Herman A. Krehbiel

1 (12 oz.) pkg. chocolate chips, melted
4 T. powdered sugar
3 T. milk

Combine the above.

Then add:

4 beaten egg yolks
1/2 c. sugar
1 c. whipped cream or Cool Whip
1 tsp. vanilla

Mix all ingredients and pour over broken pieces of angel food cake in 9 x 13 pan. Cover and chill. Will keep well and can be frozen.

CHOCOLATE LUSH

Evadna Meisenheimer

1 c. flour
1 stick oleo
1/2 c. chopped nuts
1 c. powdered sugar
2 c. Cool Whip
2 sm. pkgs. instant chocolate pudding
3 c. milk
1 (8 oz.) pkg. cream cheese

Mix together flour, oleo and nuts. Pat into 9x13 pan to make crust. Bake 15 minutes at 350°. Cool completely. Mix together powdered sugar, cheese and 1 cup Cool Whip. Spread over crust. Mix together milk and instant pudding mix. Put on top of cheese mixture. Top with 1 cup Cool Whip and sprinkle pecans on top. Other flavors of pudding mix may be used instead of the chocolate.

CHOCOLATE - NUT ICEBOX DESSERT

Ella Krehbiel

2 c. vanilla wafer crumbs
1 c. chopped nuts
1/2 c. butter or margarine
1 c. powdered sugar
3 well beaten egg yolks
1 1/2 (1 oz.) squares unsweetened chocolate, melted
1 tsp. vanilla
3 stiffly beaten egg whites

Combine crumbs and nuts. Line bottom of 9 inch square pan with half of crumb mixture. Thoroughly cream butter and powdered sugar; add egg yolks and beat well. Add chocolate and vanilla and mix well. Fold in beaten egg whites. Spread mixture over crumb mixture. Top with remaining crumbs. Chill in refrigerator overnight.

CHOCOLATE SLICE

Mrs. Dale Schrag

1/2 c. butter
5 T. sugar
5 T. cocoa
1 tsp. vanilla
1 egg, unbeaten
2 c. wafer crumbs
1 c. coconut
1/2 c. nuts
4 T. butter
3 T. milk
1 pkg. instant vanilla pudding powder
2 c. powdered sugar
4 squares chocolate, melted
1 T. butter

Place butter, sugar, cocoa, vanilla and eggs in double boiler, set over boiling water and stir till consistency of custard. Mix crumbs, coconut and nuts together, add cocoa mixture and pack in 6x10 or 8x8 inch pan. Cream the 4 tablespoons butter. Combine milk with pudding mix and add to butter, and mix in powdered sugar. Spread over chocolate base and allow to stiffen slightly. Cover with chocolate that has been melted with 1 tablespoon butter. This keeps very nicely in the freezer.

The best thing you can say about gravy is that it has no bones.

COCONUT PUDDING DESSERT

Elaine Goering

CRUST:

1/3 c. flour
1/2 c. butter or oleo
2 T. sugar
1 1/2 c. walnuts

FILLING:

1 pkg. cream cheese, softened
1 c. powdered sugar

1 pkg. instant vanilla pudding (3 oz.)

1 pkg. Dream Whip, prepared per instructions

1 pkg. instant coconut pudding (3 oz.)
3 c. milk

Crust - Mix as pie crust dough and press into a 9x13 inch pan. Bake at 350° 15 minutes. Cool.

Add the cream cheese and powdered sugar to prepared Dream Whip and spread over the baked crust.

Mix the puddings with the milk and spread over the last layer. Cover with a thin layer of Cool Whip. Sprinkle coconut over the top.

CREAMY ORANGE SQUARES (Microwave)

Elaine Brown

1 recipe gingersnaps or chocolate cookie crumb crust
2 c. milk
1 pkg. orange Jello (3 oz.)
1 pkg. vanilla pudding (not instant) (3 oz.)
1 c. boiling water
1 can (11 oz.) mandarin oranges, drained
1 c. cream, whipped or 2 c. whipped topping

Press all but 1/4 cup crumbs in bottom of 8 or 9 inch square pan. Microwave at high for 1 1/2 minutes, rotating after half the time. Place pudding mix in 4 cup measure or 1 1/2 quart mixing bowl. Stir in about 1/3 cup milk until smooth, then add remaining milk. Microwave at high 3 minutes then stir. Microwave 2 to 6 minutes, stirring every minute, or until mixture boils; set aside. Dissolve gelatin in boiling water; stir into pudding with oranges. Refrigerate until thickened but not set. Fold orange mixture into whipped cream. Spoon over crumb crust. Sprinkle with reserved crumbs. Refrigerate at least 4 hours, or until set.

NOTE: May be served as a fruit salad dessert without the crust. Serves 8 or 9.

FRUIT PIZZA

Judy Schultz

1 pkg. sugar cookie mix
1 (8 oz.) cream cheese
1/2 c. sugar
1 (22 oz.) can crushed
pineapple, drained
Assorted fresh fruit or drained
canned fruit
Assorted fresh fruit or drained
canned fruit
1/2 c. reserved pineapple syrup
1/2 c. sugar
1 T. cornstarch

Mix the sugar cookie mix as directed on the package. Pat in sheet cake pan and bake 8 minutes at 375°. Mix the cream cheese and 1/2 cup sugar and spread on cooled crust. Spread drained pineapple on top of cream cheese. Arrange the fruit decoratively on the pineapple layer. Combine the reserved pineapple syrup, 1/2 cup sugar and cornstarch. Heat until thick and spoon over fruit. Chill until ready to serve.

Suggestions for fruit - banana slices, peach slices, pear slices, strawberry halves, blueberries, mandarin oranges, etc.

FRUIT PIZZA (JUANITA'S)

Juanita Stucky

1 pkg. slice and bake sugar
cookie dough
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1/2 tsp. vanilla
1 can mandarin oranges
1 sm. can pineapple chunks
1 sm. pkg. frozen strawberries,
thawed and drained
2 T. cornstarch
Banana slices, optional
Food coloring, optional

Line greased pizza pan with the cookie dough, thinly sliced and pressed together to form crust. Bake at 375° for 12 minutes. Cool. Soften cream cheese, add sugar, vanilla and beat. Spread over crust. Add drained fruit in a design. Save juice of strawberries and pineapple to make one cup. Thicken with cornstarch and cool. Drizzle over fruit. Just before serving add nuts and bananas if desired. Refrigerate. Makes 1 dessert.

You've reached middle age when all you exercise is caution.

LEMON DELIGHT

Florene Krehbiel

1 1/2 c. flour
3/4 c. oleo
1/2 c. chopped pecans
8 oz. cream cheese
3/4 c. powdered sugar
1 c. Cool Whip
3/4 c. sugar
6 T. cornstarch
Dash of salt
2 c. water
1 (6 oz.) can frozen lemonade
4 egg yolks
2 T. margarine or butter

Mix flour, oleo and pecans together and pat into a 9x13 pan. Bake at 350° for 8-12 minutes. Cool. Blend and spread on the crust the cream cheese, powdered sugar, and Cool Whip. Cook, cool and spread on the cheese layer the sugar, cornstarch, salt, water, lemonade and egg yolks. Bring to a boil and boil for 1 minute. Remove from heat and add the 2 tablespoons margarine. For the third layer - spread the rest of Cool Whip on top.

NESSELRODE PUDDING

Connie Vogt

2 envelopes gelatin
3/4 c. cold water
5 egg yolks
3/4 c. sugar
5 egg whites
1 pt. milk
1 c. nuts
1/2 lb. vanilla wafers, crushed
1 tsp. vanilla
Pinch of salt

Dissolve gelatin in cold water and set aside. Mix egg yolks, sugar and milk in double boiler and cook to a custard. Add wafers to custard while hot. Stir until dissolved (with beater). Then add gelatin and beat hard. Add nuts, vanilla, a pinch of salt. Fold in egg whites which have been beaten stiff.

QUICK CHEESECAKE

Mrs. Richard Schrag

1 (8 oz.) pkg. cream cheese
1 (3 3/4 oz.) instant lemon pudding
2 c. milk

Put the cream cheese and 1/2 cup of milk into the blender and mix well. Add the remaining 1 1/2 cups milk and the package of instant lemon pudding and blend well. Pour into a graham cracker or cookie crust and chill.

STRAWBERRY - ANGEL FOOD DESSERT

Ella Krehbiel

- 1 pkg. (3 oz.) strawberry gelatin
- 1 1/4 c. boiling water
- 1 pkg. (10 oz.) sliced frozen strawberries
- 1 T. sugar
- 1 pinch salt
- 1/2 of (10 in.) angel food cake, torn into pieces
- 1 c. cream, whipped or 2 c. whipped topping

Dissolve gelatin in boiling water. Stir thawed strawberries, sugar and salt into gelatin. Cool until mixture begins to thicken. Fold in whipped cream or topping. Cover bottom of 9 inch square pan with half of cake pieces. Pour half of strawberry mixture over it. Make a second layer, using other half of cake and remaining strawberry mixture. Refrigerate two to three hours or until set. Cut into squares and serve.

STRAWBERRY TORTE

Mary Alice Graber

- 6 egg whites
- 2 c. sugar
- 1 c. chopped nuts
- 24 crushed soda crackers
- 2 tsp. vanilla
- 1/2 tsp. baking powder
- 2 pts. fresh strawberries
- 1 (12 oz.) Cool Whip or whipped cream

Beat egg whites until stiff, add sugar and continue beating. Add nuts, crackers, vanilla and baking powder and mix. Pour into 9 x 13 cake pan and bake at 325° for 30 minutes. Cool. Cut up strawberries into the Cool Whip or whipped cream and pour into cooled crust and chill. Save a few strawberries to garnish. (Any other fruits you like may be used such as pineapple, peaches, etc. Be sure they are drained well if using canned fruit.)

TAPIOCA DESSERT

Mary K. Stucky

- 1 or 2 diced peeled oranges
- Tapioca pudding

For a simple dessert, add the diced oranges to a recipe of cooled cooked tapioca made with milk as the directions on the box indicate.

Housework is something you do that nobody notices unless you don't do it.

TOFFEE REFRIGERATOR DESSERT

Mrs. Jake Gehring (Buhler, KS)
Bessie Huxman

2 c. crushed graham crackers (30 halves)
1 c. crushed soda crackers (24 crackers)
1/2 c. melted oleo
2 pkgs. vanilla instant pudding
2 c. milk
1 qt. softened vanilla ice cream
1 (4 1/2 oz.) carton Cool Whip
2 Butterfinger candy bars, frozen

Combine all cracker crumbs and melted oleo. Mix well. Place 2/3 crumbs in 9 x 13 inch pan. Prepare instant pudding mix using 2 cups milk. Blend softened ice cream in pudding mix. Pour over crumbs in pan; refrigerate until firm; spread Cool Whip over pudding mix. Crush candy bars and mix with remaining cracker crumbs and put on top.

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Main Dishes & Casseroles

CASSEROLES

BEEF AND CHEESE CASSEROLE

Elva Goering

2 eggs, slightly beaten
1 c. milk
2 T. Worcestershire sauce
2 tsp. salt
4 T. minced onion
Pepper to taste
1 tsp. dry mustard
2 c. dry bread crumbs
2 lbs. ground beef
1/4 lb. Cheddar cheese, sliced

Combine eggs, milk, Worcestershire sauce, salt, pepper, mustard and bread crumbs. Allow to stand 5 minutes. Then add ground beef and onion and mix well. Place half the mixture in bottom of greased 8x8 inch baking dish. Arrange slices of cheese evenly on top. Cover with remainder of meat mixture. Bake at 350° for 40 to 50 minutes. Yield 9 servings. 4 times this recipe serves 45 at Prairie Sunset Home.

BUSY DAY CASSEROLE

Bessie Huxman

1 lb. ground beef
1 T. butter
4 med. potatoes, peeled and cubed
1 can tomato soup
1 tsp. salt
1 can Veg-all, drained
Dash of pepper

Brown ground beef in ovenproof skillet with butter. Remove from heat and add potatoes, vegetables, seasonings and soup. Mix well and cover. Bake at 350° for 1 hour or until potatoes are done.

GOULASH

Elaine Brown

1 lb. ground beef
1/4 tsp. chili powder
1/4 tsp. onion salt
1/4 tsp. garlic salt
1 can Brown Beauty Mexican style beans
1 can American Franco spaghetti with tomato cheese sauce

Brown beef in skillet. Add chili powder and the onion and garlic salt. Then add remaining ingredients and simmer until heated thoroughly.

HAPPY HAMBURGER CASSEROLE

Lorie Stucky

1/2 lb. hamburger
1/2 c. chopped onion
1 c. diced carrots
1 1/2 c. diced potatoes
1 c. chopped celery
1 c. peas, fresh or frozen
1 can cream of mushroom soup
1 (8 oz.) can biscuits

Brown meat and onion in skillet. Add vegetables and simmer for 30 minutes. Add cream of mushroom soup. Place mixture into a greased 2 quart baking dish. Top with biscuits. Bake for 20 minutes or until biscuits are browned in 425° oven. 6 servings.

HAMBURGER CASSEROLE

Selma E. Graber

1 lb. hamburger
1/4 c. chopped onion
1/4 c. chopped celery
1 can mushroom soup
2 c. cooked noodles
1/2 c. cottage cheese
1/2 c. sour cream
1/4 c. ketchup
Shredded cheese

Brown hamburger, onion and celery. Cook noodles. Mix noodles, mushroom soup, sour cream and cottage cheese. Add mixture to browned hamburger. Add ketchup and pour into greased casserole. Top with shredded cheese. Bake 30 minutes in 350° oven.

PAT'S LASAGNE

11-9-97 Good but, needs extra liquid

Pat Cramton

1 lb. ground beef
1 T. butter
1 tsp. salt
1/4 tsp. pepper
1 (15 oz.) can tomato sauce
1/4 c. chopped green onion
1/4 c. chopped green pepper
2 T. butter
4 c. wide noodles (8 oz.)
1 (8 oz.) pkg. cream cheese
1/4 c. sour cream
1/3 c. mozzarella cheese, grated
1/2 tsp. oregano and garlic powder

5-30-2000 mushroom soup
ok

Saute' beef in 1 tablespoon butter. Add salt and pepper, tomato sauce. Heat. Saute' onion and peppers in butter (5 minutes). Cool. Cook and drain noodles. Blend dairy products and onion mixture. In 9 x 13 pan, greased, layer noodles, cream sauce, meat mixture, mozzarella cheese. Refrigerate overnight. Bake 45 minutes at 375°.

LASAGNE

Elaine Krehbiel

2 med. jars Ragu sauce
1 sm. can tomato sauce
1 lb. hamburger
1 box lasagne noodles
1 (24 oz.) carton cottage cheese
1 (10 oz.) pkg. mozzarella cheese

Brown hamburger and add the Ragu and tomato sauces. Cook 30 to 45 minutes on low heat. The longer cooked the thicker it becomes. Cook noodles according to directions on package. Grease a 9x13 inch baking dish and put a layer of sauce on the bottom, then a layer of noodles, then a thin layer of cottage cheese. Place a layer of mozzarella cheese over cottage cheese. Repeat process, ending up with mozzarella cheese on top. Bake at 350° for 45 minutes.

SKILLET LASAGNE

Mary Alice Graber

1 1/2 lb. hamburger
1 med. onion, chopped
1 tsp. oregano
1 tsp. rosemary
1 tsp. salt
1/4 tsp. pepper
1 pkg. dry spaghetti sauce mix
24 oz. carton cottage cheese
8 oz. pkg. wide noodles
4 c. tomato juice
6 oz. mozzarella cheese

Brown hamburger and onion together in skillet. Sprinkle oregano, rosemary, salt, pepper and 1/2 package of spaghetti sauce mix over meat. Layer cottage cheese over this. Then layer the dry noodles over the cottage cheese. Do not cook noodles before putting them in. Sprinkle the other 1/2 of package of spaghetti sauce mix over the noodles. Pour tomato juice over noodles until they are covered. Simmer slowly 45 minutes to 1 hour or until noodles are tender. Five minutes before serving place mozzarella cheese either sliced or shredded over all the mixture. Heat until cheese is melted and serve.

Everything comes to him who waits, if he works while he waits.

MARSETTI

Mildred M. Voran

1 lb. ground beef	1/4 lb. Velveeta or American cheese
1/2 med. onion	Salt and pepper to taste
1/2 med. pepper	1 can cream of mushroom soup
6-8 oz. wide noodles, cooked until just tender	3 slices bread, cubed
2 c. canned tomatoes or puree'	3 T. butter, melted

Brown in skillet the ground beef, onion, and pepper. Mix and heat meat mixture, noodles, tomatoes, cheese, salt, pepper, and soup until cheese is melted. Pour into casserole. Combine bread cubes and melted butter and sprinkle on top. Cover and bake 30 minutes at 350°. Uncover and bake 10 minutes longer to crisp crumbs.

Optional spices: 1) Sprinkle garlic salt on crumbs; 2) add to mixture to suit your taste: chili powder, cumino, basil, thyme or oregano.

MEAL IN A SKILLET

Mrs. Sam A. (Amanda) Schrag

1 1/2 lb. hamburger	1/4 lb. uncooked noodles
Diced onion to taste	1 (16 oz.) can red kidney beans
Salt and pepper to taste	1 pt. cooked or canned tomatoes
1/4 tsp. marjoram, optional	1 can cream of mushroom or cream of chicken soup

In a skillet, brown hamburger, onion, salt, pepper, marjoram. Add in layers. DO NOT MIX. Noodles, beans, tomatoes. Spoon on cream soup. Set dial on electric skillet to slow simmer. Cover and cook 30-40 minutes until noodles are done. Just before serving, cover top with sliced cheese. Replace cover and heat to melt cheese. This is a very filling meal. A tart salad goes well with this. Cranberry sauce is a very good accompaniment.

Do not go to pieces if you burn the toast.
Someday your house may burn down and you can take that calmly too.

MEXICAN FIESTA

Mrs. Arthur Murray (Virginia)

Brown 4 pounds hamburger. Add 3 onions and cook until clear, drain.

Add:

2 cans tomatoes (16 oz.)	4 T. chili powder
1 (12 oz.) can tomato sauce	3 T. garlic powder
1 (16 oz.) can pork and beans	2 sm. cans tomato puree'

Simmer this mixture one hour. Place this mixture over: In separate bowls, have ready broken Fritos, 4 cups cooked rice, 1 head chopped lettuce, 2 or 3 diced tomatoes, 1/2 cup chopped onions, 2 cups grated cheese, picante sauce, olives, optional. Pass the bowls in the order given and let each person build their own salad. Enjoy your meal! Serves 15 to 20.

GROUND BEEF MEAT LOAF MICROWAVE

Mrs. Curtis D. Stucky

1 1/2 lbs. ground chuck	1 tsp. salt
3/4 c. chopped onion	1/4 tsp. pepper
1/2 c. fine dry bread crumbs	1/8 tsp. paprika
1 egg	1 pkg. brown gravy mix
2 T. ketchup	
1 c. milk	

Mix together beef, onion, crumbs, egg, ketchup, milk and seasonings. Mold into a rounded flat loaf in 9 inch pie plate. Spread ketchup evenly over top of loaf. 2 tablespoons brown sugar can be mixed with the ketchup for the topping. Add 1/4 teaspoon herbs or dry mustard to vary flavor. Power Level: High. Temperature: 170°. Approximate microwave time: 15 to 20 minutes.

ELLA'S MEAT LOAF

Ella Krehbiel

1 lb. ground beef	2 eggs
1 lb. ground turkey	3/4 c. water
1 envelope Lipton onion soup mix	1/3 c. catsup
1 1/2 c. soft bread crumbs	

In large bowl combine all ingredients. Put it in a baking pan, shape into loaf and bake for 1 hour and 15 minutes in a preheated 350° oven.

MEAT LOAF

Judy Schultz

1 (1 1/4 oz.) pkg. dry onion soup mix
1 1/2 lb. ground beef
3 slices bread, torn into sm. pieces
1 c. milk
1 egg
Dash pepper

Combine all ingredients; mix thoroughly. Shape into loaf; place in shallow baking pan. If desired, spread top with 1/4 cup ketchup before baking. Bake at 350° for about 1 1/4 hours. Makes 6 servings.

ONE DISH MEAL

Mrs. Richard Schrag

2 lg. potatoes
2 tsp. salt
1/8 tsp. pepper
1/3 c. uncooked rice
1 lb. hamburger
1 sliced onion
1 or 2 sliced carrots
1 pt. tomato juice

Slice potatoes in bottom of greased casserole and sprinkle with pepper and 1 teaspoon salt. Add rice, then hamburger and sprinkle with the remaining salt. Add sliced onion and carrots and pour tomato juice over all. Cover and bake at 350° for 2 to 2 1/2 hours.

HAMBURGER PIE

Mrs. Art Schwartz

1 lb. hamburger
1/2 onion, sliced
1 can tomato soup
1 can green beans
4 - 5 med. potatoes, cooked and mashed
1/2 c. milk (to mash potatoes)
4 oz. grated Cheddar cheese

Brown hamburger, add onion and season to taste. In a 1 1/2 quart casserole dish, mix the hamburger, beans and tomato soup. Spoon mashed potatoes over mixture and sprinkle with the cheese. Bake at 350° 30 to 40 minutes.

MEAT CRUST PIE

Elaine Brown

1 lb. ground beef
1/2 c. dry bread crumbs
1/4 c. grated onion
1/4 c. green pepper, chopped
2 tsp. salt
1/8 tsp. each oregano and pepper
2 cans (8 oz.) tomato sauce
1 1/3 c. Minute Rice
1 c. water
3/4 c. grated Cheddar cheese
Tomato slices

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MEAT CRUST PIE (Continued).

Combine beef, bread crumbs, onion, green pepper, 1 1/2 teaspoons salt, seasonings and 1/2 cup of the tomato sauce. Mix well and pat into bottom and sides of 9 inch pie plate. Combine remaining 1 1/2 cups tomato sauce, 1/2 teaspoon salt, the water, rice and 1/2 cup of the cheese. Spoon mixture into meat shell. Cover and bake in 350° oven 25 minutes. Top with tomato slices and remaining cheese. Bake uncovered 10-15 minutes longer. Cut like pie. Makes 5 or 6 servings.

PERFECT PIZZA

Mrs. Art J. Goering

1 1/2 c. biscuit mix (or make your own)
1/2 to 2/3 c. milk
1 lb. hamburger
2 T. cooking oil
1/8 tsp. pepper
1 c. grated cheese
1 1/2 tsp. garlic salt
1/4 c. finely chopped onion
1 tsp. salt
1 tsp. ground sage
2 c. drained canned tomatoes

Add garlic salt to biscuit mix. Add milk gradually and stir until flour is moistened and dough follows fork. Knead lightly on floured board and roll to about 1/8 inch thickness. Fit into a deep 9 inch pie pan or pizza pan. Cook hamburger and onion in oil until browned. Add salt, pepper and sage. Spread meat on dough. Sprinkle on cheese. Arrange tomatoes on top. Bake in 450° oven for 20 to 25 minutes.

GOOD AND EASY PIZZA

1 pkg. dry yeast
1 c. warm water
1 tsp. sugar
1 tsp. salt
2 T. salad oil
2 1/2 c. flour
1 can tomato sauce (15 oz.)
1 1/2 lb. hamburger
8 oz. mozzarella cheese
Whole oregano
Mushrooms

Dissolve yeast in warm water. Stir in sugar, salt, salad oil and flour. Beat vigorously until well blended. Allow dough to rest (about 5 minutes). Brown hamburger (may use sausage) until lightly browned, drain. Add tomato sauce, stir and simmer. Grease jelly roll size pan. Grease hands and gently pat dough into pan, easing to sides. Pour hamburger mixture onto dough and spread evenly. Sprinkle with oregano to taste. Top with mushrooms if desired. Sprinkle with the shredded mozzarella cheese. Bake 20 minutes at 425°. Serves 6.

MOCK SWISS STEAK

Mrs. Art J. Goering

1 lb. ground beef
1/2 c. cubed bread
1 egg
1/4 tsp. pepper
1 tsp. salt
Garlic salt, optional
1 sm. onion, chopped
1/4 c. chopped celery
3 c. canned tomatoes or tomato juice
1 bay leaf, optional
1/2 tsp. sugar, optional

Combine beef, egg, salt, pepper and garlic salt in a bowl. Shape into a large steak. Flour both sides and brown both sides in a skillet. Add onion and celery, saute'. Add tomatoes, bay leaf and sugar. Bake 45 minutes in 375° oven. Serves 4.

POOR MAN'S STEAK (Salisbury Steak)

Elsie Webber

2 lbs. hamburger
1 c. water
1 c. bread crumbs
1 pkg. onion soup mix
1/2 tsp. pepper
1 can cream of mushroom soup
1 soup can of water

Combine hamburger, water, bread crumbs, pepper and onion soup mix and mix well. Press into 9x13 pan, 1/2 inch thick. Refrigerate overnight. Cut into desired size pieces. Roll in flour. Brown on both sides in small amount of fat in skillet. Place in baking dish and cover with mushroom soup mixed with water. Bake for 1 1/2 hours at 325°.

POOR MAN'S STEAK

Elma Schrag

3 lbs. hamburger
1 c. cracker crumbs
1 c. cold water
Salt and pepper
1 can mushroom soup (for the topping)

Mix well and press into cookie sheet. Chill long enough to set. Cut in squares, roll in flour, then fry on both sides in small amount of grease, to golden brown. (Not too much.) Place in baking dish. Pour the soup over it. Bake about 1 hour at 350°.

NOTE: Using cornflakes and bran flakes instead of cracker crumbs is also good.

SALISBURY STEAKS

Mrs. Rod Krehbiel

1 lb. ground beef
1 egg
1/2 c. chopped celery
1/2 med. onion, chopped
3/4 c. crushed crackers (21 sm. squares)
1 can golden mushroom soup
1/2 soup can water
Salt and pepper to taste

Combine ground beef, egg, celery, onion, salt and pepper and crackers; shape into 6 patties. Brown quickly on both sides. Place in shallow baking dish (8x12 inch). Pour soup and water over top. Cover and bake 30 minutes at 350°.

SAVORY GROUND CHUCK PATTIES

Elma Schrag

1 lb. ground chuck
1/2 c. bran flakes
3/4 c. cornflakes
1/2 tsp. soy sauce
1/2 tsp. parsley flakes
1/3 c. milk
Salt and pepper
Bread crumbs, for coating

Mix well together all the ingredients and press into a pan the desired thickness. Chill until set. Cut in squares. Roll generously in bread crumbs and fry. After both sides are browned, lower temperature and add water. Let simmer as long as desired. Two slices of fried bacon crumbled give an added flavor. This makes a moist soft patty.

BARBECUE MEATBALLS

Ida Albright

2 lbs. hamburger
1 onion
1 c. milk
1 tsp. salt
Dash of pepper
3/4 c. quick oatmeal

BARBECUE SAUCE:
6 T. chopped onions
1 c. catsup
1/2 c. water
3 T. vinegar
1 tsp. sugar

Combine hamburger, onion, milk, salt, pepper and oatmeal. Mix well. Shape into small balls, and fry until brown. Place into baking dish and pour the barbecue sauce over all. Bake for 15 minutes at 350°.

For Sauce - Combine all ingredients and simmer for 30 minutes.

SWEDISH MEATBALLS

Judy Schultz

1 can cream of celery soup
1/2 soup can water
1 lb. hamburger meat
2/3 c. fine bread crumbs
1 egg, slightly beaten
2 T. minced onion
1 tsp. salt
Dash pepper

Blend soup with water. Measure out 1/4 cup soup mixture and combine with meat, bread crumbs, egg, onions, salt and pepper. Shape into balls about 1 inch in diameter. Brown meatballs in large skillet. Add remaining soup mixture, cover and cook over low heat about 20 minutes, stirring occasionally. Serves 4.

SAUSAGE BEEF A LA METCALF

Darla Schrag

5 lbs. lean ground beef
3 T. curing salt (Morton's Tender-Quick)
2 tsp. hickory salt
2 1/2 tsp. mustard seed
2 1/2 tsp. pepper
2 to 2 1/2 tsp. garlic salt

Mix seasonings together. Mix into meat, mixing well with hands. Cover and refrigerate. Mix again every 24 hours 3 more times. Form into 3 rolls. Place in a 10 x 15 inch pan on center rack of a 140° oven. Bake for 8 hours, turning rolls every 2 hours.

The sausage forms its own "skin" during this period. Cool completely and wrap tightly in plastic wrap or foil. Store in refrigerator. Freezes nicely.

EASY SUMMER SAUSAGE

Elma Schrag

2 lbs. ground beef
2 T. Morton's Tender-Quick salt
1/8 tsp. garlic powder
1/4 tsp. onion powder
1 1/2 tsp. liquid smoke
1 c. water

Mix all together. Make into rolls one inch in diameter. Then let them set in the refrigerator 24 hours. Then bake at 300° for 1 hour.

QUICK CHOP SUEY

Edna Waltner

1 lb. ground beef
3/4 c. rice
1 1/2 c. celery, cut fine
1/2 onion
1/4 c. soy sauce
1 c. mushroom soup
2 soup cans water

Put the uncooked rice in the bottom of a 9x13 inch pan or

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QUICK CHOP SUEY (Continued).

into a skillet. Mix the meat, onion, celery, mushroom soup, water and soy sauce, then pour mixture over rice. (Do not stir.) Bake at 350° or simmer in the skillet slowly for 1 hour.

SATURDAY NIGHT SPECIAL CASSEROLE

Mrs. Victor Albright

1 lb. ground beef
1 1/2 lb. can pork and beans
1 (No. 2) can drained tomatoes
1 tsp. salt
1 lg. onion, thinly sliced
2 slices bacon
1/4 c. brown sugar

Brown meat in a skillet. Add pork and beans, tomatoes and salt. Pour one half in a baking dish and add layer of onions. Add remaining mixture. Place bacon strips on top and sprinkle with brown sugar. Bake at 350° for 1 hour. Serves 8.

TACO/HAMBURGER DISH

Alice Huxman

1 lb. hamburger
1 med. onion, chopped
1 pkg. taco mix
3/4 c. water
1 pkg. crescent rolls
Taco chips
2 (8 oz.) cartons sour cream
Velveeta cheese

Brown hamburger and onion. Add taco mix and water and simmer a few minutes. Grease 9x13 pan. Press 1 package crescent rolls on bottom of pan. Sprinkle rolls lightly with crushed taco chips. Add browned hamburger mixture. Add sour cream. Top sour cream with Velveeta cheese. Top cheese with light layer of crushed taco chips. Bake 20 to 30 minutes in a 350° oven.

For Serving - Top with shredded lettuce and taco sauce and possibly more shredded cheese.

TACO CASSEROLE

Mrs. Jolene Rinaldo

1 can red kidney beans or
  1 can chili with beans
1 lb. hamburger
1/4 c. chopped onion
1/4 c. chopped green pepper
1 (8 oz.) can tomato sauce
7 oz. pkg. taco chips, crushed
1/2 c. diced Cheddar cheese

Brown hamburger (salt and pepper to taste), onion, and green pepper. Add beans and 1/2 can tomato sauce. Put 2/3 of the taco chips in 2 quart casserole; add hamburger and sauce mixture over chips. Add remaining cheese and tomato sauce and chips. Bake 30 minutes at 350°. Serve with chopped lettuce.

TATER TOT CASSEROLE

Della Graber

2 lbs. hamburger
1 lg. onion
2 lb. bags Tater Tots
1 can cream mushroom soup
1 can cream celery soup
1 soup can milk

Crumble hamburger into a 9x13 inch pan. Do not press down. Dice onion over the meat. Then cover meat with Tater Tots. Mix soups and milk, and pour over Tater Tots. Cover with foil and bake in 350° oven for 1 1/2 hours. Serve with green beans and a salad for a complete meal.

THIRTY MINUTE MAIN DISH

Mrs. Art J. Goering

1 T. shortening or oil
1/4 c. chopped onion
1 can (16 oz.) mixed vegetables, vegetables, drained
1 pkg. (8 oz.) refrigerator buttermilk biscuits
1 lb. lean ground beef
1/4 tsp. salt
1/8 tsp. pepper
1 can tomato soup

Heat shortening in skillet. Add beef, onion, salt and pepper. Brown. Add vegetables and soup. Blend. Spoon into a 1 1/2 quart casserole. Bake 15 minutes in 400° oven. Top with biscuits and bake 10 to 15 minutes more. Serves 4 to 6.

THRIFTY CASSEROLE

Elva Goering

2 T. salad oil
1 lb. lean ground beef
1/2 c. chopped onion
1/2 c. chopped green pepper
1 (6 oz.) can evaporated milk
1 can cream mushroom soup
1 c. cooked elbow macaroni
1/2 tsp. salt
Pepper to taste

Heat oil in skillet, add beef, onion and green pepper. Cook, stirring with a fork to break up meat, until browned. Add remaining ingredients; mix well. Spoon into a greased 2 quart casserole. Bake at 350° for 30 minutes or until done. Serves 4 to 6. Five times this recipe served 45 to 50 at Prairie Sunset Home. A dish well liked.

Marrying is not Marriage.

M E A T S

BEEF STROGANOFF

Darla Schrag

1 T. flour	1 clove garlic, minced
1/2 tsp. salt	2 T. butter
1 lb. beef sirloin or roast, cut in sm. pieces	3 T. flour
2 T. butter	1 T. tomato paste
1 c. thinly sliced mushrooms	1 1/4 c. beef stock or 1 can condensed beef broth
1/2 c. chopped onion	1 c. sour cream

Combine 1 tablespoon flour and the salt; dredge meat in mixture. Heat skillet, then add 2 tablespoons butter. When melted, add the meat and brown quickly, flipping meat to brown on all sides. Add mushroom slices, onion and garlic; cook 3 or 4 minutes or till onion is barely tender. Remove the meat and mushrooms from skillet. Add 2 tablespoons butter to pan drippings; when melted, blend in 3 tablespoons flour. Add tomato paste. Slowly pour in cold meat stock, cook, stirring constantly, until mixture thickens. Return meat and mushrooms to skillet. Stir in sour cream. Heat briefly. Serve over rice or noodles. Makes 4 or 5 servings.

BARBECUE BRISKET

Phyllis Stucky

6 lbs. brisket	Celery salt, to taste
3 T. liquid smoke	Pepper, to taste
Garlic powder, to taste	Worcestershire sauce, to taste
Onion salt, to taste	

SAUCE:

1 c. catsup	2 c. water
1 tsp. salt	1 chopped onion
1 tsp. celery salt, seed if like	1/4 c. vinegar
	1/4 c. brown sugar

Takes 3 days. Friday - sprinkle brisket with liquid smoke, garlic powder, onion salt, and celery salt. Allow to stand overnight in refrigerator, covered. Saturday - Sprinkle with pepper and Worcestershire sauce. Cover and bake 5 hours at 275°. Drain grease off. (Let cool and cut lengthwise). Let set for hours. Make sauce on Saturday, too. Combine all ingredients and boil for 15 minutes. Sunday - Bake 2 hours at 275° with barbecue sauce poured on it.

BARBECUED BEEF BRISKET

Mrs. Winston (Carrie) Krehbiel

3 T. liquid smoke
Garlic powder
Onion salt
Celery salt
Pepper
Worcestershire sauce
1 c. catsup
1 tsp. celery seed
1/4 c. Worcestershire sauce
1 chopped onion
1 tsp. salt
1/4 c. brown sugar
2 c. water
1/4 c. vinegar
6 lbs. beef brisket

Sprinkle brisket with liquid smoke, garlic powder, onion salt and celery salt. Allow to stand covered with foil overnight. Next morning sprinkle with pepper and Worcestershire sauce. Cover and bake 5 hours at 275°. Drain grease. Uncover and bake 1 hour with barbecue sauce.

Barbecue Sauce - Combine the catsup, celery seed, 1/4 cup Worcestershire sauce, onion, salt, brown sugar, water and vinegar in a saucepan. Boil for 15 minutes.

MARINATED BEEF BRISKET

Florene Krehbiel

2 T. liquid smoke
1 tsp. garlic salt
1 tsp. onion salt
2 tsp. celery seed
1 1/2 tsp. salt
2 tsp. Worcestershire sauce
1 tsp. pepper
2 T. soy sauce
3 T. lemon juice
1/2 c. water
Beef brisket (2-3 lbs.)

Mix above ingredients and pour over 2-3 pound brisket. (If larger cut is used, increase accordingly). Cover and let marinate 1/2 hour to overnight. Bake covered at 200° to 250° till tender. (Vegetables may be added last hour or so of cooking time, drain some marinade off before adding.)

COUNTRY FRANKS

Mrs. Sam A. (Amanda) Schrag

1 (16 oz.) pkg. beef, chicken, or turkey frankfurters, cut diagonally into 1/4 in. thick slices
1 T. salad oil
2 lg. green peppers, cut into bite size pieces
2 lg. onions, thinly sliced
1/2 tsp. oregano leaves
1/4 tsp. salt
1/4 tsp. cracked black pepper

In 12 inch skillet over medium heat, cook frankfurters until lightly browned, stirring occasionally. Remove slices to

Continued Next Page.

COUNTRY FRANKS (Continued).

a bowl. In same skillet over medium heat, in hot salad oil, cook green peppers, onion, oregano, salt and pepper until vegetables are tender, stirring frequently. Add browned frankfurter slices; toss gently; heat through and serve.

FRENCH FRIED LIVER

Marilyn Krehbiel

3/4 to 1 lb. liver
Bacon fat, Crisco or oleo

On cutting board, with sharp knife, cut liver into strips like French fried potatoes. Roll in flour and fry in 1/8 inch hot fat in skillet. Turn strips as they brown. Fry only until pink color is gone, 3 or 4 minutes. Season with salt and pepper. Serve as finger food. Children seem to like it better this way. Serves 4-6. Serve with catsup, if desired.

CREAMY CROCK POT STEAK

Bessie Huxman

2 lbs. round steak, tenderized
Garlic powder
1/2 green pepper, chopped
1 tsp. Worcestershire sauce
Salt
Pepper
1 onion, chopped
1 can cream of mushroom soup OR
1 can cream of celery soup

Cut round steak into serving pieces and season with salt, pepper and garlic powder, to taste. Place in Crock Pot. Combine onion, green pepper, Worcestershire sauce and soup. Pour over meat and stir to completely coat meat. Cover and cook on High for 5-6 hours (8-10 hours on low).

ELEGANT ORDINARY STEW

Olga Goering

2 lbs. stew meat
1 can tiny peas
1 c. sliced carrots
1/2 onion, sliced
4 sm. potatoes, sliced
1 can tomato soup
1 soup can water
1 tsp. salt
Dash of pepper

Mix all ingredients in a casserole with a tight fitting lid. Bake at 275° for 5 hours. Do not lift lid while baking. Serves 8.

SWISS STEAK

Serves 75 to 100

Mrs. Johnny J. Schrag

- 75 to 100 pieces round steak, run through tenderizer once
- Flour and fat for browning
- 1 gal. catsup
- 6 (12 oz.) cans regular tomato sauce
- 2 (12 oz.) cans Spanish style tomato sauce
- 3 lbs. of finely ground onion
- 2 T. Worcestershire sauce
- 2 1/2 gal. water
- 1 (18 oz.) bottle hot and spicy barbecue sauce

Flour and brown meat in small amount of hot fat, just enough to keep from sticking. Place in baking pan or electric roaster and cover with remaining sauce ingredients. Bake slowly 300° on electric roaster or oven for 3 hours.

To Serve 12 to 15 use the following amounts:

- 12 to 15 pieces meat
- 1 (16 oz.) bottle catsup
- 2 (8 oz.) cans regular tomato sauce
- 1 (8 oz.) can Spanish style tomato sauce
- 1 c. hot and spicy barbecue sauce
- 1 tsp. Worcestershire sauce
- 1 med. onion, cut up fine
- 1/2 gal. water

Bake in 300° oven for 2 hours.

SUKIYAKI (Japan)

Lois Voran

- 1 lb. beef tenderloin or sirloin steak, partially frozen
- 1 T. salad oil
- 1 c. water
- 2 T. sugar
- 1/4 tsp. salt
- 1/4 c. soy sauce
- 1 med. carrot, cut in thin strips (1 in.) long
- 3 c. Chinese cabbage (celery cabbage), thickly sliced
- 1 c. raw bean sprouts
- 1 bunch green onions, cut into 1 in. lengths
- 1 c. raw mushrooms, sliced
- 1 Tofu (bean curd), cut into (1 in.) cubes
- 3 c. hot cooked rice

Cut partially frozen beef into 1/8 inch slices. Brown meat in oil in an electric skillet for table top cooking. Push to one corner of skillet and add water, sugar, salt and soy sauce. Bring to boil and put carrots in next and cook a few minutes, then push to another corner of skillet. Place Chinese cabbage, bean sprouts, green onions, mushrooms and Tofu in separate

Continued Next Page.

SUKIYAKI (Continued).

sections of skillet. Do not mix. Cover and cook 5 minutes. Serve over hot rice. May also be eaten by dipping hot meat and vegetables into a raw beaten egg in a separate bowl. Serves 4.

OVEN BARBECUED RIBS 4 Servings Mrs. Dale Schrag

3 to 4 lbs. spareribs or loin back ribs, cut in pieces
1 lemon, thinly sliced, optional
1 lg. onion, thinly sliced
Salt

BASTING SAUCE:
1 c. catsup
1/3 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco sauce
1 1/2 c. water

Salt ribs: place in shallow roasting pan, meaty side up. Roast at 450° for about 30 minutes. Drain excess fat from pan. Top each piece with a slice of unpeeled lemon and a slice of onion.

Make Basting Sauce - Combine remaining ingredients; bring to a boil. Pour over ribs. Lower temperature control to 350°; bake till well done, about 1 1/2 hours. Baste with sauce every 15 minutes. If sauce gets too thick, add water.

POTATO HAM SCALLOP Mrs. Vic Huxman

2 c. cubed fully cooked ham
6 to 8 med. potatoes, sliced thinly
1/4 c. finely chopped onion
1/3 c. flour
2 c. milk
3 T. dry bread crumbs
1 T. melted butter
Salt and pepper

Place 1/2 the ham in 2 quart casserole. Cover with 1/2 potatoes and onion. Cover with 1/2 the flour and season with salt and pepper. Repeat layers. Pour milk over all. Combine bread crumbs and butter and sprinkle over the top. Bake covered at 350° till potatoes are nearly tender (1 1/4 to 1 1/2 hour). Uncover and bake 15 minutes longer. May be baked in microwave oven on roast or medium 20 to 25 minutes (covered).

HAM AND SCALLOPED POTATOES

Leona Krehbiel

15 med. potatoes, peeled and sliced
1 can Cheddar cheese soup
1 can mushroom soup
1/2 c. onions, chopped
2 c. ham, chopped
Salt and pepper to taste
2-3 c. milk
1/2 c. butter or oleo

Prepare in a 9x13 inch pan. Cover bottom of pan with sliced potatoes. Add cheese soup and mushroom soup, onions, salt and pepper. Also add the ham. Finish filling pan with potatoes within 1 inch of top of pan. Pour milk over all, within 1/2 inch of top of potatoes. Dot top of potatoes with the butter or oleo. Bake 350° for 1 1/2 hours. Stir halfway through baking.

MACARONI SAUSAGE BAKE

6-7-93
OK

Lorie Stucky

1 lb. bulk sausage
1/2 c. chopped onion
1 1/2 c. sm. macaroni
1 can (10 1/2 oz.) cream of celery soup
2/3 c. milk
1 c. grated cheese or Velveeta
3 eggs, slightly beaten
1 tsp. salt
1/3 c. margarine
12 ~~soda crackers~~, crumbled
Ritz

Brown sausage and onion and drain off grease. Cook macaroni in salted water. Combine milk and soup and bring to boiling point. Remove from heat and add eggs and cheese. Stir till well mixed. Pour this over drained macaroni and mix. Grease 2 quart casserole and pour in half of macaroni mixture. Spread on the sausage and then add rest of macaroni. In skillet brown cracker crumbs in margarine and spread evenly over casserole. When ready to serve, heat in oven at 350° for 40 minutes. This may also be frozen to use later. froze baked, thawed in refrig

POTATO SAUSAGE CASSEROLE

Betty Krehbiel

1 lb. sausage (bulk or in casing)
1 can cream of mushroom soup
3/4 c. milk
1/2 c. onion, chopped
1/2 tsp. salt
1/4 tsp. pepper
3 c. raw, sliced potatoes (about 1/4 in. thick)
1/2 lb. grated cheese

Brown and drain sausage. Mix soup, onion, milk, salt and pepper. In 2 quart casserole, layer potatoes, sausage and soup mixture. Repeat layers ending with sausage. Bake covered at 350° 1 1/4 to 1 1/2 hours. Sprinkle with grated cheese and return to oven until cheese is melted.

BARBECUE PORK CHOPS (6 to 8 chops)

Bessie Huxman

6-8 pork chops	1 soup can water
Onion slices	Liquid smoke
1 can tomato soup	1 tsp. lemon juice
	Lemon slices, if desired

Season and brown chops. Put in roaster and put 1 slice of onion on each chop. Mix 1 can tomato soup, 1 soup can water, and a few drops of liquid smoke (depending on the smoke flavor you desire), and 1 teaspoon lemon juice. Pour over chops and bake at 350° for 45 minutes. If desired, 2 or 3 slices of lemon may be placed on each chop and omitting the lemon juice.

GOOD PORK CHOPS

Millie Goering

6 pork chops	Butter
Onion soup mix	

For a flavorful main dish, try this easily prepared idea. Use a 9x13 dish, dot bottom with butter. Sprinkle half an envelope of onion soup mix over it, and place six pork chops over this. Dot the chops with butter and sprinkle remainder of onion soup mix. Cover dish with foil, and bake at 350° for 1 hour.

INDIVIDUAL BAKED PORK CHOP DINNERS

Alice Huxman

2 T. oil	4 ears corn on the cob
4 pork chops or steaks	1 tsp. dill weed
Pepper	1/4 c. margarine or butter
1 onion, thinly sliced	4 (16x12 in.) heavy duty aluminum foil
2 potatoes, thinly sliced	

Heat oven to 350°. In large skillet, heat oil, brown pork chops and season with pepper. Place one pork chop on center of each piece of foil. Place one frozen ear of corn next to pork chop. Place 1/4 of onion slices and 1/4 of potato slices on top of each pork chop. Sprinkle 1/4 teaspoon dill weed over each dinner. Dot top of each dinner with 1 tablespoon butter. Fold aluminum foil around pork chop and corn, seal top and sides securely. Place on 15x10 jelly roll pan. Bake at 350° for 1 hour or until corn is hot and potatoes and pork chops are tender. Serves four.

SKILLET BARBECUED PORK CHOPS

Edna Ruth (Mrs. Paul) Kemp

4-6 pork chops (2 lbs.)	3 (8 oz.) cans tomato sauce
1 T. margarine	1/2 tsp. dry mustard
1/3 c. chopped celery	1/2 tsp. salt
2 T. brown sugar	1/8 tsp. pepper
2 T. lemon juice	

In a large skillet with a tight fitting lid, brown chops in margarine over medium heat, about 5 minutes on each side. Drain off excess fat. Sprinkle celery, brown sugar, lemon juice and seasonings evenly over chops. Pour tomato sauce over all. Cover; simmer over low heat 1 hour, or until chops are tender.

CHICKEN DISHES

BARBECUE CHICKEN

Betty Krehbiel

1 cut up fryer	1 c. catsup
1 chopped onion	1 1/2 T. Worcestershire sauce
2 T. brown sugar	2 T. vinegar
1 1/2 tsp. mustard	2 T. parsley flakes
Few drops Tabasco sauce	1/2 tsp. salt
1/2 c. water	

Use small amount of shortening in frypan to brown fryer. Arrange in 9x13 baking pan. To make barbecue sauce, combine and bring to a boil the rest of the ingredients. Pour over chicken and bake, covered, in slow oven (325°) for 1 1/4 to 1 1/2 hours.

ELAINE'S BARBECUED CHICKEN

Elaine Goering

1 fryer, cut up	1/2 c. flour
1 c. apricot preserves	1/4 tsp. salt
1/2 c. barbecue sauce	1/4 tsp. pepper
2 T. soy sauce	1/4 tsp. garlic salt
1 tsp. Ac'cent	1 c. corn oil

Coat the chicken pieces well with the flour, salt, pepper, and garlic salt mixture. Heat 1 cup corn oil in frying pan. Add chicken and brown on all sides. Mix together preserves, barbecue sauce, soy sauce, Ac'cent and onions. Place the chicken pieces skin up in a shallow baking pan (9x13). Pour the sauce over the chicken, and cover with foil. Bake at 350° about 1 hour. Serves 4.

CHICKEN CASSEROLE

Evadna Meisenheimer

1 (7 oz.) pkg. macaroni
2 c. milk
1 sm. onion, chopped
2 c. cooked chicken, diced
1/2 lb. American cheese
4 hard cooked eggs, chopped
2 cans mushroom soup

Break cheese into pieces. Combine uncooked macaroni with all ingredients in a 9 x 13 baking dish. Refrigerate 3 hours or overnight. Remove from refrigerator at least one hour before baking if refrigerated overnight. Bake at 350° for one hour.

CHICKEN CASSEROLE SUPREME

11-27-02 very good w/ turkey

Mrs. Virginia Graber

4 c. chicken, cooked and boned
1 1/2 c. chopped celery
1 lg. onion, chopped fine
1 1/2 c. Cheddar cheese, cubed
1 can cream of mushroom soup
2 eggs, beaten
4 c. Ritz cracker crumbs - can use bread crumbs
4 c. chicken stock
1/2 tsp. pepper
added 3/4 c frozen peas

Cook chicken (salt), cut in pieces for the 4 cups or a little more if wanted. Add other ingredients except 1 cup crumbs which will be used on top. Bake in 9 x 12 baking dish. Bake at 350° for 45 minutes to an hour. (1½ hr if cold from refrigerator)

if bread, brown in butter first

RICE AND CURRY (India)

Betty Schrag

1 chicken, cut into sm. pieces
2 rounding T. curry powder
1 T. shortening
1 lg. onion, diced
Bay leaves, optional
2 c. water
1 pt. tomatoes, or 1 can
2 c. diced potatoes

Cut the chicken into small pieces. Brown the curry powder in the shortening. Add the onion and bay leaves. Now add the chicken and brown it in the curry mixture. Add the water. Simmer for 20 minutes. Add the tomatoes and potatoes. Simmer until done. Serve over Minute Rice. This recipe was given us by Mary Pauls when she came from India. Use more curry if you like it hotter. We like to add 1 tablespoon flour to the curry and we sometimes add more potatoes.

Try to fix the mistakes - never the blame.

CHICKEN CURRY (Bangladesh)

Mary Ann Krehbiel

2 T. curry powder
1/2 tsp. cinnamon
1/2 tsp. garlic salt
1/4 c. water
1/4 c. chopped onion
2 T. butter
2 - 2 1/2 lbs. chicken breasts
2 tsp. salt
1/4 tsp. pepper
1 c. yogurt, natural or plain

Mix curry powder, cinnamon and garlic salt with water. Brown onions in butter. Add spices and fry one minute. Then add the chicken breasts and brown for about 10-15 minutes over medium heat, stirring often. Add a little water if spices seem too dry. Add the yogurt, salt and pepper. Cover and simmer slowly until tender. Add a little water if gravy cooks down too much. Serve over plain boiled rice or "Pilau".

EASY GOLDEN OVEN FRIED CHICKEN

Joyce Albright

1 (3 lb.) chicken, cut up
1/4 c. shortening
1 1/2 c. flour
1 T. salt
1/2 tsp. garlic salt
1 egg
1 tsp. paprika
1 tsp. celery seed
1 1/3 c. milk
1/2 tsp. pepper

Preheat oven to 375°. Place a sheet of aluminum foil on cookie sheet with sides. Place shortening on cookie sheet and place in oven to melt shortening. Mix dry ingredients together in paper sack. Beat egg and milk together. Dip chicken in egg mixture and then shake in flour mixture. Place on cookie sheet. Bake 45 minutes, turning once.

MEXICAN CHICKEN

Reta Krehbiel

1 lg. (11 oz.) pkg. tortilla chips
2 c. chicken broth
1 boiled chicken, boned and cut up
1 sm. onion, chopped
1 sm. green bell pepper, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomatoes and chilies (if too hot, just add 1/2 can)
1/2 lb. Cheddar cheese, grated

Layer the ingredients in the order given into 9 x 13 inch pan. Bake at 300° for one hour.

MOCK CHICKEN AND DRESSING

Mrs. Herman A. Krehbiel

1 lb. ground beef
2 c. grated bread crumbs
1 egg, beaten
1 c. milk
1 med. onion, chopped
1 can chicken noodle soup
1/2 tsp. sage
Salt and pepper to taste

Combine ingredients, turn into buttered casserole. Bake for 45 minutes at 325°. Serves 6.

CHICKEN AND RICE DISH

2-22-99
Good-easy

Mrs. Herman A. Krehbiel

1 pkg. onion soup mix to sprinkle on chicken
1 can cream of celery soup
1 soup can water
1 c. washed rice
1 seasoned fryer, cut up

Combine soup, water, and rice. Lay chicken pieces on top. Sprinkle with onion soup mix. Use 9 x 13 pan. Cover and bake at 350° for 1 hour. Remove lid for browning chicken the last 15 minutes.

OYAKO DOMBURI - RICE WITH CHICKEN AND EGGS (Japan)

Lois Voran

3 c. cooked rice, hot
1/2 lb. cut up cooked chicken
1 carrot, cut in thin strips (1 in.) long
1/2 c. peas, fresh or frozen
6 green onions, cut in (1 in.) lengths
2 eggs, beaten
1 3/4 c. chicken stock
2 T. soy sauce
2 tsp. salt
2 T. sugar

In a large pan or skillet, bring chicken stock, soy sauce, salt and sugar to boil. Add chicken, carrot, peas and onions to stock and cook 5 minutes. Pour beaten eggs over mixture. Put on lid and simmer until eggs are set. Serve on rice. Serves 4.

CHICKEN SUPREME

Elsie Webber

2 c. cooked chicken
2 c. uncooked macaroni
2 cans cream of mushroom soup
2 c. milk
2 med. onions, chopped
1/2 tsp. salt
1/4 tsp. pepper
3 T. butter
1 c. sharp Cheddar cheese, grated

Combine all ingredients (except cheese). Pour into 2 quart greased casserole. Grate cheese over top. Refrigerate overnight. Bake at 350° for 1 1/2 hours. Yields 8 servings.

CHICKEN TIKKA (Bangladesh)

Mary Ann Krehbiel

1 (3 lb.) chicken
1 c. yogurt
1 tsp. pressed ginger
1 tsp. pressed garlic
2 T. vinegar or lemon juice
2 tsp. red chili pepper, or less
2 T. cooking oil
Salt and pepper to taste

Take skin off chicken and divide into 4 large pieces. With sharp knife make 1/2 inch incisions along the pieces right to the bone. Place yogurt and all seasonings in a large bowl. Put chicken in the mixture and marinate for 2 hours or more. Turn pieces occasionally so all is covered. Take out pieces. Sprinkle with oil. Bake or grill. Takes about 8 minutes on each side. Serve with sliced tomatoes, onions, chilies, lemon slices and/or parratas (bread).

ZAIRIAN MEAT SAUCE

Leona Schrag

1 chicken, cut in pieces
2/3 c. palm oil or 1/2 c. vegetable oil
1 med. size onion
2 c. tomatoes
2 c. water
1 tsp. salt
Pilipili (red hot pepper) to taste

Heat palm oil until very, very hot. If you use vegetable oil, heat as normal for frying meat. Put cut up chicken pieces into the oil. I usually roll them in flour, but Zairians do not. Sprinkle salt on chicken. Dice onion into the skillet. Brown chicken on both sides. Add tomatoes just before the second side is browned. Fry for another 5 or 10 minutes. Add water and pilipili. Simmer on low heat until meat is tender and sauce is somewhat thickened. Serve with fluffy rice.

NOTE: You can use almost any kind of meat instead of the chicken. In Zaire the meat is served with the traditional mush which is made from corn or millet flour and manioc flour. Make a porridge with either corn or millet flour. Remove from heat and stir in manioc flour until very stiff. Form into one large ball for serving.

Just about the time you think you can make both ends meet, somebody moves the ends.

RANGE TOP PECAN DRESSING

Marilyn Krehbiel

8 c. white bread cubes
2 c. thin sliced celery
1 c. chopped onion
1/2 c. margarine
1 1/2 to 2 c. chicken or turkey broth
1 (4 oz.) can sliced mushrooms, optional
2 tsp. rubbed sage, optional
1/8 tsp. pepper
1 c. pecan halves
1/4 c. chopped fresh parsley or 2 T. dry

Advance Preparation - Toast 1/2 the bread cubes by spreading in a single layer on jelly roll pan. Bake in a 325° oven for 15 minutes, stirring frequently until dry and golden brown. Repeat with remaining bread cubes. May be stored in plastic bag or airtight container up to 6 weeks.

The Day Before - Cut celery, onion and parsley. Place on plate and cover with plastic wrap. Refrigerate overnight.

Just Before Serving - Melt margarine in large skillet or kettle. Add celery, onion, and parsley and saute' until tender, about 10 minutes. Add drained mushrooms, if desired, reserving liquid. Add water to liquid to make 2/3 cup. Add this and broth and seasonings to kettle. Simmer till hot. Remove from heat. Stir in toasted bread cubes and pecans. Cover and let stand 10 minutes. Serve immediately. Makes 6-8 servings. Deliciously moist and really very easy to prepare.

SEASONED COATING FOR BAKED MEATS

Mrs. H. P. Graber

4 c. flour
4 c. crushed Post Toasties
4 T. salt
2 T. sugar
2 tsp. garlic powder
2 tsp. onion powder
3 T. paprika
1/4 Wesson oil

Mix ingredients together well. Keeps well in refrigerator. Roll meat well with coating and place evenly in pan. Cover with aluminum foil before baking. This is a good coating for chicken, beef and fish.

Tact is the ability to close your mouth before someone else wants to.

SANDWICHES

BARBECUED BEEF FOR SANDWICHES

Edna Ruth (Mrs. Paul) Kemp

3 lb. chuck roast
1 (14 oz.) bottle catsup
(1 1/2 c.)
1 med. onion
2 T. brown sugar
2 T. vinegar
2 T. Worcestershire sauce
1 c. water
2 tsp. prepared mustard
1 tsp. liquid smoke
Grated rind and juice of 1 lemon

Brown meat in heavy pan on top of range. Roast, covered, in 325° oven. Allow 40 minutes per pound. Let cool a bit and shred with fork. Remove any fat. Mince onion. Combine with other sauce ingredients and simmer 10 minutes. Add shredded beef and heat thoroughly. Makes 18 - 20 open faced sandwiches.

BARBECUED BEEF SANDWICHES

Judy Schultz

1 (8 oz.) can tomato sauce or
1 c. ketchup
2 T. vinegar
2 T. Worcestershire sauce
1 T. water
1/4 c. chopped onion
1 T. brown sugar
1 T. mustard
1 1/2 c. cooked beef, chopped or sliced

Combine all ingredients except beef, and heat. Add beef and continue cooking about 15 minutes. Serve on hamburger buns. 4 servings.

BARBECUE MEAT

Kerren Krehbiel

4 lbs. beef roast
4 lbs. pork roast
2 tsp. liquid smoke
4 T. dried onion, may use fresh
1/2 tsp. garlic powder
1/2 to 1 c. molasses
1 to 2 bottles Open Pit hickory barbecue sauce

Slow cook the beef and pork roast until tender. Cool, then tear in shreds. Remove excess fat. Add the liquid smoke, onion, garlic powder, molasses and barbecue sauce. Adjust the molasses and sauce to taste. Slow cook several hours. Add Lawry's seasoned salt to taste if desired. Serve on hamburger buns.

DELICIOUS SHREDDED BEEF SANDWICHES

Marilyn Krehbiel

4 lb. beef roast or brisket
1 T. garlic salt
1/2 T. oregano
1 tsp. rosemary
2 1/2 tsp. savory salt
2 beef bouillon cubes

Trim all fat from meat. Cut to fit in Crock Pot. Add water so meat is half submerged. Add all seasonings. Cook on low 10 to 12 hours, overnight, or until very tender. Cool, remove any more fat or bone. Shred very fine. Reheat in broth and serve hot on buns. Serves 6 to 8. Works just as well to simmer meat in kettle on stove top burner.

HAMBURGER FRENCH BREAD

Lisa Meisenheimer

1 lb. ground beef
1 can Cheddar cheese soup
3-4 slices Cheddar cheese
1 jar (4 oz.) mushrooms
2 tsp. onions
1 French bread loaf (about 12 in. long)

Brown ground beef, add pepper to taste, but no salt. Add onion while meat is browning. After meat is well browned add mushrooms and Cheddar soup, to meat mixture. Let simmer 5-10 minutes. Take French bread and cut top off lengthwise, taking care not to tear it while cutting. Set aside top. Scoop out insides of French bread and place in bowl. Bread loaf should have hollow inside. Take bread crumbs in bowl and mix with meat mixture. Pour by spoonfuls meat and bread mixture into cavity of loaf, then place Cheddar cheese on top. Place top of bread loaf on top that was put aside. Cover loaf with foil and place in oven at 300° until cheese has melted.

OPTIONAL: May add green peppers or other canned creamed soups to meat mixture.

HOT SANDWICH

Verdean Albrecht

1 1/2 to 2 lbs. browned hamburger
1 T. dry onion soup
1/2 tsp. salt
Dash of pepper
1 sm. (5 1/2 oz.) can evaporated milk
1 can (10 3/4 oz.) cream of chicken soup
1/2 c. grated Velveeta cheese

Add the remaining ingredients to the browned hamburger. Heat and stir until cheese melts; then serve on hamburger buns.

SLOPPY JOE'S

Mrs. Art J. Goering

10 lbs. lean hamburger
1 1/2 med. sized onions
4 pkgs. sloppy joe mix
6 cans (10 oz.) size chicken gumbo soup
2 soup cans water
1 can (12 oz.) pork and beans, mashed
3 can (6 oz.) tomato paste
2 cans (8 oz.) tomato sauce

Brown meat in skillet along with chopped onions. Drain off fat. Add sloppy joe mix and stir well. Stir in all remaining ingredients and keep hot in either skillet or electric oven until served. 120 portions.

CURRIED MEAT (TUNA) TURNOVERS

Mary Ann Krehbiel

2 T. butter
1 1/2 tsp. curry powder
1/3 c. minced onion
1 can (3 1/2 oz.) tuna, drained
2 T. tartar sauce
1 double pie crust recipe

To make the filling, melt the butter in a saucepan. Add the curry and minced onion and simmer for five minutes. Cool and add the tuna and tartar sauce. Make one double pie crust recipe. Divide into two equal parts. Roll to 1/8 inch thickness and cut into 3 dozen (2 1/2 inch) circles. Put 1/2 teaspoon filling on one side of each circle. Brush edges with egg; fold over seal edges with tines or fork dipped in flour. Put on lightly greased cookie sheet and brush with egg. Cut a slit on top of each turnover. Bake 15 - 18 minutes at 400°.

NOTE: Instead of previous filling, you can use any leftover cooked meat with the spices added. This is a Western adaptation of a Bangali tea shop snack. These can be made several days in advance and frozen before baking. Thaw, brush with egg and bake.

GROUND SANDWICH MEAT

Mary K. Stucky

2 c. cooked beef, ground
2 sweet pickles, chopped or ground
A knife point of ground onion
1 T. chopped celery
1/2 tsp. prepared mustard
Mayonnaise
Salt and pepper

Mix all the ingredients together and mix with enough mayonnaise to moisten well. Use salt and pepper to taste.

HAM AND CHEESE FILLED LOAF

Mrs. Randy (Kim) Schrag

1 loaf unsliced Italian bread
1/4 c. mayonnaise
1/3 c. chopped parsley
1 (8 oz.) pkg. cream cheese
1/2 c. shredded Cheddar cheese
2 T. finely chopped onion
1/4 tsp. salt
2 (4 oz.) pkg. sliced boiled ham (8 slices)
1 lg. dill pickle

Split bread horizontally and hollow each half with a fork, leaving a 1/2 inch thick shell. Spread mayonnaise over hollows, then sprinkle parsley over mayonnaise, blend cream cheese, Cheddar cheese, onion and salt in bowl. Spoon into bread halves, packing down well with back of a spoon and leaving a hollow down center. Quarter pickle and roll inside double thick slice of ham. Place rolls end to end in bread. Cover with other half of bread, wrap in plastic wrap and chill. To serve, slice in pieces approximately 3/4 inch thick.

TUNA SANDWICHES

Hulda Voran

1 (6 1/2 oz.) can tuna
1/4 c. mayonnaise
1/4 tsp. salt
1/8 tsp. pepper
1/2 c. chopped celery
1 tsp. lemon juice
1 T. coarsely chopped nuts
Diced sweet pickles
Boiled egg, chopped, optional

Press oil out of tuna and flake it. Mix together with other ingredients. May be used between burger buns or slices of bread. Yum! Yum!

EGGS - CHEESE NOODLES

BREAKFAST CASSEROLE

Jan Downing

1 lb. sausage, browned
4 eggs, beaten
1 tsp. dry mustard
1 tsp. salt
2 c. milk
1/4 lb. grated cheese
6 to 8 slices bread, cubed

Mix all together in baking dish. Cover. Refrigerate overnight. Place in cold oven. Turn on to 350°. Bake 45 minutes covered. Then uncover and bake till brown. For variation add small amounts of green pepper and green onion.

EGGS AND BACON

Olga Goering

5 slices bread, cubed
1 (8 oz.) pkg. Velveeta cheese
1 lb. bacon, fried, drained
  and crumbled
1/4 lb. margarine, melted
1 pt. milk
3 eggs

Beat margarine with eggs and milk. Layer cubed bread, cheese and bacon in a 9 x 13 inch baking dish. Pour liquid over this mixture. Store in refrigerator overnight. Bake in a preheated 350° oven for 45 minutes. It's a favorite for brunch. Serves 10 - 12 people.

FRITTATA

Florene Krehbiel

1 c. zucchini
2/3 c. onion
2/3 c. green pepper
1 c. mushrooms
3 eggs
2/3 c. half and half
1 c. bread crumbs
1 c. grated cheese
8 oz. creamed cheese, cubed

Saute' zucchini, onion, pepper and mushrooms in butter. Beat eggs with half and half, add bread crumbs, and cheeses. Mix with sauted vegetables and pour into 9 inch greased pie pan. Bake 45 minutes at 350°. Let stand 10 minutes and serve.

SAUSAGE SOUFFLE'

2-14-98
good

Mrs. Rod Krehbiel

6 eggs (2c emuegg)
2 c. milk
6 slices bread
1 lb. sausage, may use bacon
  or ham
1 tsp. salt
1 tsp. dry mustard
1 c. Cheddar cheese, shredded

Brown sausage, drain and crumble. Trim crust from bread and cube. Beat eggs. Add milk, salt, dry mustard, and bread cubes. Stir together and add sausage and cheese. Pour in greased 9 x 12 or 9 x 13 pan and refrigerate overnight. Bake at 350° for 45 minutes. Don't preheat oven.

for 8" square
3 slices bread
1/2 lb sausage
3 eggs
1 c milk
1/2 cheese

for 9" square
4 slices bread
4 eggs
1 1/2 c milk
3/4 c cheese
3/4 t ~~salt~~ mustard
no salt

Learn from the mistakes of others -
You can't live long enough to make them all yourself.

BAHAMIAN MACARONI AND CHEESE

Carol Schrag

8 oz. elbow macaroni, cooked until almost tender, and drained
1/4 c. finely chopped onion
1/4 c. chopped green pepper
1/4 c. diced celery
2 eggs, beaten
1/2 c. cream or evaporated milk
8 oz. grated Cheddar cheese

Mix the macaroni with the remaining ingredients. Place in a buttered 8 x 8 casserole. Sprinkle 1/4 cup grated cheese on top, then sprinkle with a little paprika and a few parsley flakes. Bake at 350° 25 - 30 minutes until set firm. Cut in squares and serve.

DOUBLE GOOD MACARONI AND CHEESE

7-1-94
very good- rich, could use 3 C macaroni

Della Graber

2 c. shell macaroni
2 c. cream style cottage cheese
2 c. Cheddar cheese, grated
1 c. sour cream
1 egg, beaten
1 T. onion
1 tsp. salt
1/8 tsp. pepper

Cook macaroni; drain. Combine cheeses, sour cream, egg, onion and seasonings. Fold hot macaroni gently into cheese mixture. Spoon into buttered 2 quart casserole dish. Bake for 45 minutes at 350°. The texture of this dish is light and souffle' like, rather than the cheese cream sauce version you are familiar with.

NOODLES AND PEACHES CASSEROLE

Lois Graber

1 lb. egg noodles
1 lg. can peach halves, drained, save juice
1/4 lb. bacon, diced
1 T. butter
1 egg yolk
1/2 tsp. cinnamon
1/4 c. melted butter
1 C. brown Sugar

Boil the noodles in salted water until tender; drain and mix in the butter. Mix together the egg yolk, cinnamon and add br sugar to melted butter. Pour mixture over peaches. Add peach juice just to cover bottom of dish. Bake 350° for 20 minutes. Fry the bacon; dice into pieces. Make alternate layers of noodles, peaches and bacon in a casserole. Heat in oven and serve.

NEVER FAIL NOODLES

Helen Albrecht

2 egg yolks, slightly beaten
1 tsp. vegetable oil
2 T. cream or evaporated milk
1/4 tsp. salt
1/4 tsp. baking powder
1/2 c. flour

Combine dry ingredients. Mix egg yolks, oil, and cream and stir into flour forming a ball. On a well floured surface, roll dough very thin into a large circle. Allow to dry slightly, 30 to 60 minutes. Roll up tightly like a jelly roll and slice from end of roll on a cutting board, using a sharp knife to make very thin or wide noodles as desired. Drop noodles gradually into salted boiling water and cook until tender, about 5 minutes. Drain and add to soup, casseroles, or serve as desired. May be frozen before cooking. Serves 2.

EGG NOODLES

Esther Krehbiel

12 egg yolks
6 tsp. Wesson oil
12 T. cream
1 1/2 tsp. salt
1 1/2 tsp. baking powder
4 1/2 - 5 c. flour

Beat together the egg yolks, oil, cream and salt. Add the flour to which the baking powder has been added. Work until smooth. Roll into four balls. Roll to the desired thickness on a floured work table. Cut into strips and then into the width noodle desired.

8-18-96
made crustless
butter 10" pie pan
sprinkle with
cereal crumbs

QUICK AND EASY QUICHE

5-3-96
very good - used oil pastry recipe

5-6-03
9" pan
3 eggs, 1/2 c milk
1 c ham, 1/2 c asparagus
1/4 c cheese

CRUST:
1/2 c. shortening
1 c. white or whole wheat flour
1/4 c. water

FILLING:
4 eggs
1 can evaporated milk or
2 c. top milk or cream
1 c. ham
4 oz. hard cheese, Swiss, mozzarella or Cheddar

added 1/2 c fresh
asparagus (cooked
2 min in microwave)

Crust - Cut shortening into flour. Add water. Roll out into a single crust on floured board and place in pie pan.

Filling - Beat eggs, pour in milk and mix. Dice ham and cheese. Add to egg and milk mixture. Pour into pie shell. Bake 45 minutes in a 350° oven.

VARIATION: Add 1/2 to 1 cup frozen chopped spinach, thawed and drained. Low Calorie: can be made without crust. Serves 6.

SOUPS - SAUCES

BACON CHEDDAR POTATO SOUP

12-24-99
very good

Stephanie Basinger

8 slices bacon, diced
1 chopped onion
2 c. cubed potatoes
1 c. water
1 can cream chicken soup
1 3/4 c. milk
1 c. dairy sour cream
1/2 tsp. salt
Pepper
2 T. parsley

Fry bacon until crisp; add onion and salt. Pour off fat. Add potatoes and water. Bring to a boil and cover to simmer for 10 to 15 minutes, or until potatoes are done. Stir in the soup and sour cream. Gradually add milk and the rest of the ingredients. Do not boil.

NOTE: When doubling the recipe instead of 2 cans cream chicken, use 1 each cream chicken and Cheddar cheese soups.

WESTERN CHILI

Janet Krehbiel

2 (15 1/2 oz.) cans red kidney beans, drained
1 (28 oz.) can tomatoes, cut up
1 1/2 c. chopped celery
1 c. chopped onion
1 (6 oz.) can tomato paste
1/2 c. chopped green pepper
1 (4 oz.) can green chili peppers, drained and chopped
2 T. sugar
1 bay leaf
1 tsp. salt
1 tsp. dried marjoram, crushed
1/2 tsp. garlic powder
Dash pepper
1 lb. ground beef

In a slow cooker combine kidney beans, undrained tomatoes, celery, onions, tomato paste, green pepper, green chilies, sugar, bay leaf, salt, marjoram, garlic powder and pepper. In a skillet, brown ground beef; drain and stir into tomato mixture. Cover; cook on low heat setting for 8-10 hours. Skim off excess fat. Remove bay leaf and stir before serving. Serves 10 - 12.

The blossom cannot tell what becomes of its odor and no man can tell what becomes of his influence and example that roll away from him and go beyond his view.

CORN CHOWDER

Mary Alice Graber

4 slices bacon, diced
1 lg. onion, chopped
3 c. water
3 T. butter
1/3 c. flour
2 c. milk
2 c. ham, diced and cooked
2 (12 oz.) cans corn, drained
3 med. potatoes, diced
2 tsp. salt
1/2 tsp. pepper
2 T. dried parsley flakes

Saute' bacon until almost crisp, add onion. Cook potatoes in water until tender. Make white sauce of butter, flour and milk. Combine all ingredients and just bring to a boil. Garnish with parsley and paprika.

SAUSAGE - VEGETABLE CHOWDER

Helen Flickinger

2 T. butter or oleo
3 T. flour
1/4 tsp. dried dill weed
4 c. milk
1 tsp. salt
1 tsp. onion powder
1/8 tsp. pepper
1 (10 oz.) pkg. frozen vegetables (lima beans, cauliflower, green beans, peas, carrots or broccoli)
1 (12 oz.) pkg. smoked sausage links
1 (16 oz.) can cream style corn

In large saucepan melt butter over low heat. Brown meat. Remove meat from pan. Into melted butter blend flour, salt, onion powder, dill weed and pepper. Add milk and cook over medium heat stirring constantly till thickened and bubbly. Cut the partially thawed frozen vegetables into bite size pieces. Stir the vegetables, corn, and sausage into the soup. Cover and simmer for 10-15 minutes or until done. Serves 6.

BARBECUE SAUCE

Mrs. Joe Schrag (Mildred)

2 T. brown sugar
1 1/2 T. vinegar
3 T. Worcestershire sauce
1/4 tsp. chili powder
3/4 c. water
3/4 c. catsup
1 tsp. salt

Mix and pour over meat about 15 minutes before removing from the oven.

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Salads

FRUIT SALADS

APPLE SALAD

Mary K. Stucky

1 c. cut up cabbage	2 slices pineapple, chunky may be used
2 or 3 diced apples	5 marshmallows
	3 T. salad dressing

Melt the marshmallows with a little cream on the stove. Add the salad dressing and pour over the other ingredients after they have been mixed together.

CRANBERRY SALAD

Ida Flickinger

1 lb. cranberries, ground	1 c. Tokay grapes, cut up
2 c. sugar	1 c. chopped nuts
1 c. diced apples	1 c. whipped cream

Mix everything but the whipped cream together and refrigerate for several hours or overnight. Before serving mix in the whipped cream. (A holiday family favorite.)

EASY SALAD

Elaine Schwartz

1 (15 oz.) can crushed pineapple, drained	1 (3 oz.) pkg. strawberry Jello
1 (24 oz.) carton cottage cheese	1 (8 oz.) carton whipped topping
1 (11 oz.) can mandarin oranges	1/2 c. chopped nuts
	1 c. coconut

Place all ingredients in bowl and mix well. Refrigerate. Other flavors Jello may be used.

FIVE CUP SALAD

Mrs. Art Schwartz

1 c. mandarin oranges	1 c. coconut
1 c. miniature marshmallows	1 c. sour cream
1 c. tidbit pineapple	

Mix in the order given. Pour into a 1 quart glass casserole and chill overnight.

FROZEN APPLE SALAD

Patricia Waltner

1 (8 1/2 oz.) can crushed pineapple	2 eggs, beaten
1/2 c. sugar	1 c. heavy cream, whipped
1/8 tsp. salt	2 c. diced unpared apples
1 1/2 T. lemon juice	1 1/2 c. miniature marshmallows
	1/2 c. chopped celery

Drain pineapple, reserving juice. Add enough water to juice to make 1/2 cup. Combine sugar, salt and lemon juice in small saucepan. Gradually stir in reserved pineapple juice and eggs. Cook, stirring constantly, over low heat until thickened. Cool thoroughly. Fold in pineapple, whipped cream, apples, marshmallows and celery. Pour into 9 inch square dish. Cover and freeze. Cut into squares to serve. Thaw about 30 minutes to 1 hour before serving. Makes 9 servings.

FROZEN FRUIT SALAD

Mrs. Art J. Goering

12 oz. frozen orange juice	1 lg. can apricots
12 oz. water	20 oz. can crushed pineapple
2 c. sugar	6 bananas, sliced
2 T. lemon juice	10 oz. bottle maraschino cherries

Drain and chop apricots and cherries. Do not drain pineapple. Mix all ingredients together and freeze in 36 lined muffin tins or 20 styrofoam cups. This is good for harvest lunches in the field.

FROZEN LEMON SALAD (OR DESSERT)

Doris Graber

1 can evaporated milk	1 c. miniature marshmallows
1 lg. can crushed pineapple	1 lg. carton Cool Whip
1 can Wilderness lemon pie filling	

Mix together - adding lemon pie filling last. Freeze in 9 x 13 pan.

The only wise speed at which to live is ... Godspeed.

FRUIT FREEZE

Mrs. Winston (Carrie) Krehbiel

1 c. sugar
2 c. hot water
1 (6 oz.) can frozen orange juice, thawed
3 juice cans water
6 mashed bananas
1 (No. 2 1/2) can crushed pineapple (3 c.)
1 (10 oz.) pkg. frozen strawberries
1 (12 oz.) can apricot nectar

Dissolve sugar in hot water. Add the remaining ingredients and freeze at least 8 hours. Serves 15 - 20.

FRUIT SALAD

Mrs. Richard Schrag

2 pts. fresh strawberries
1 lg. can pineapple chunks
1 pkg. instant French vanilla pudding
4 bananas

Mix pineapple juice with pudding. Add sliced strawberries, bananas and pineapple chunks. Chill and serve.

MARASCHINO CHERRY SALAD

Ella Krehbiel

1 (6 oz.) jar maraschino cherries
2 (3 oz.) pkgs. cream cheese
1 c. crushed pineapple, drained
2 c. miniature marshmallows
2 c. whipped topping

Beat together in mixer juice of cherries and cream cheese, add the maraschino cherries and beat well, until cherries break up in small pieces. Add the pineapples, marshmallows, and whipped topping. Mix well and store in refrigerator.

MARSHMALLOW SALAD

Mrs. Dale Schrag

1 (16 oz.) can drained crushed pineapple or other fresh fruit (peaches are very good)
2 diced oranges
Juice of half a lemon
3 c. colored miniature marshmallows
1/2 pt. whipping cream
1 T. sugar
Pinch of salt
1/2 tsp. vanilla or to taste

Mix all fruits. Add marshmallows and mix. Flavor whipped cream with vanilla. Add to fruit and marshmallow. Mix thoroughly. Chill at least 8 hours before serving.

10-4-98

PEACH SALAD

Mary Ann Goering

1 (12 oz.) carton dessert topping
1 pt. cottage cheese
1 pkg frozen raspberries
1 (3 oz.) pkg. peach Jello
1 (1 lb. 13 oz.) can sliced peaches

Combine topping and cottage cheese; w/ raspberry juice mix well. Drain peaches + chop and mix with first mixture. Add dry Jello and mix well. Refrigerate. Serves 10 to 12.

QUICK FRUIT SALAD

Mrs. Art J. Goering

1 (16 oz.) can fruit salad, include juice
1 (16 oz.) can pineapple chunks, include juice
1 can white grapes, drain
1 can mandarin oranges, drain
Maraschino cherries to taste
1 pkg. instant lemon pudding
Bananas, optional

Mix all ingredients. Refrigerate 15 minutes or overnight. Just before serving, sliced bananas may be added.

GELATIN SALADS

BLUEBERRY SALAD

Ida Schrag

2 boxes raspberry gelatin
3 c. hot water
1 envelope plain gelatin
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese
1/2 c. cold water
1 c. milk
1 c. sugar
1/2 c. nuts
1 (No. 303) can blueberries

First Layer - Dissolve 1 box gelatin in 2 cups hot water. Let set until firm.

Second Layer - Dissolve plain gelatin in 1/2 cup cold water. Heat milk and sugar without boiling, then mix into gelatin mixture. Add vanilla, cheese, and nuts. Put on first layer and let set.

Third Layer - Dissolve other box of raspberry gelatin in 1 cup hot water. Add blueberries, juice included. Put on top of second layer and let set. Cool Whip can be put on top.

CHERRY COKE SALAD

Helen Flickinger

1 pt. frozen sour pie cherries	1 (12 oz.) Coke or Pepsi
1 c. water	1 (15 1/4 oz.) can crushed pineapple
1 c. sugar	
2 pkgs. (3 oz.) cherry Jello	1 c. nuts, if desired

Boil the cherries, water, and sugar together 1 minute. Add the Jello to the hot cherry mixture. Cool. Add the Coke or Pepsi, pineapple, and nuts. Put in 9 x 12 inch pan. Refrigerate until set.

CHRISTMAS SALAD

Judy Schultz

2 pkgs. (3 oz.) each lime Jello	2 c. cold water
1 (No. 2) can crushed pineapple	1 lb. grated longhorn cheese
Juice of 1 lemon	1 pt. cream, whipped
1 c. sugar	1 c. chopped pecans

Heat pineapple with sugar to boiling point. Remove from fire, add Jello, stir well to dissolve. Add cold water, lemon juice and chill until partially set. Add cheese, nuts, and whipped cream. Chill. 16-20 servings.

COCA-COLA SALAD

Phyllis Stucky

2 pkgs. cherry gelatin	1 (No. 2) can crushed pineapple, drained
2 cans black Bing cherries, pitted	2 Coca Colas, chilled (3 c.)
2 (8 oz.) pkgs. cream cheese	

Drain cherries, reserving juice; add cherry juice to gelatin; bring to boil. Add cream cheese, mash up in pieces. Add pineapple and cherries. Add Cokes. Chill 4-5 hours.

GRAPE JELLO SALAD

Mrs. H. P. Graber

1 (3 oz.) box lemon Jello	1 can crushed pineapple, undrained
1 c. boiling water	1/2 c. nuts (walnuts if preferred)
1 sm. can frozen grape juice	

Mix the Jello into the boiling water. Stir, and add small can grape juice, crushed pineapple and the walnuts. Mix well and let set until jelled. Top with one (3 oz.) package cream cheese that has been whipped together with 1 box Cool Whip. Refrigerate until used.

JELLO EGGS

Voncille Goering

Drained pieces of fruit cocktail
Thickened Jello, not set
Egg shells

For several days when using eggs, peel away the big end enough to pour out the contents. Rinse shells with cold water and let dry. Prepare all one color or several colors of Jello. Let thicken. Drop 3 or 4 pieces of the drained fruit cocktail into egg shells, add thickened Jello with spoon, set in refrigerator in egg carton to set. When ready to serve, peel just like hard boiled egg and serve in egg plate or a platter on lettuce leaves. Best if prepared 24 hours ahead and plate should be chilled. Serve immediately or keep well chilled.

NOTE: By using water packed fruit cocktail and Dezerta gelatin these can be made for diabetics or people on special diets.

PEACHY CHEESE FLUFF

Mrs. Sam A. Schrag

2 (3 oz.) pkgs. peach gelatin
1 c. cream
1 (3 oz.) pkg. cream cheese
1 (16 oz.) can drained peaches
1 c. chopped nuts, optional

Dissolve gelatin in 1 1/2 cups boiling water. Chill until it starts to thicken. Put in blender and add cream and cream cheese. Blend well. Add drained peaches and nuts. Blend and pour into mold. Chill. Unmold and garnish with sliced peaches or 2 tablespoons chopped nuts.

ALTERNATE: Use 1 package orange and 1 package apricot gelatin and drained 16 ounce can of apricots. Also 1 package of Dream Whip dissolved as directed on package may be used in place of cream. Do not whip the Dream Whip before adding in place of the cream.

PINEAPPLE DELIGHT

4-16-95
Good

Judy Schultz

1 (No. 2) can crushed or chunk pineapple
1/2 lb. miniature marshmallows
water-2c 1 (3 oz.) pkg. red Jello
each 1 (3 oz.) pkg. yellow Jello
1 pt. (2 c.) Cool Whip
2 eggs
or orange
1 c. pineapple juice
2 T. lemon juice
1/3 c. sugar
1 T. flour

Combine pineapple and marshmallows and let set overnight. Prepare each Jello separately according to directions. Put in 8 x 8 inch pans. Gel and cut into cubes. Beat eggs, add

Continued Next Page.

PINEAPPLE DELIGHT (Continued).

pineapple juice, sugar, flour and cook until thick. Chill. Near serving time combine pineapple marshmallow mixture with Jello cubes. Fold together custard with whipped topping. Combine everything, stirring lightly. Serves 10.

RASPBERRY RHUBARB SALAD

Elaine Schwartz

2 (3 oz.) pkgs. raspberry Jello
2 c. diced rhubarb
4 c. water
1 c. sugar

Heat Jello, rhubarb, sugar and 2 cups water until rhubarb is tender. Add 2 cups cold water. Refrigerate.
VARIATION: May use strawberry or cherry Jello, if preferred.

STRAWBERRY SALAD

Lisa Meisenheimer

1 lg. or 2 sm. boxes strawberry Jello
1 1/2 c. hot water
1 (No. 2) can crushed pineapple, drain some juice
1 box frozen strawberries, thawed
2 bananas, mashed
1 pt. sour cream

Dissolve Jello in the hot water. Add the pineapple, add the thawed strawberries. Then add the mashed bananas. Pour 1/2 the mixture in an oblong pan. Put in refrigerator to jell. After it has jelled, put the sour cream over the top. Then add balance of Jello mixture over the sour cream. Put in refrigerator to set.

STRAWBERRY SALAD

Verdean Albrecht

2 pkgs. (3 oz.) strawberry Jello
2 c. boiling water
1 pt. frozen strawberries
1 sm. (6 oz.) can pineapple juice
1/4 c. chopped pecans

Combine Jello and boiling water. Add the remaining ingredients. Stir occasionally until strawberries are thawed. Chill until firmly set.

Some folks just don't seem to realize when they're moaning about not getting prayers answered, that NO is the answer.

TAPIOCA SALAD

Mrs. Herman A. Krehbiel

1/2 c. plus 1 T. baby pearl tapioca	2/3 c. sugar
4 c. boiling water	1 tsp. Kool-Aid, same flavor as Jello
1 (3 oz.) box strawberry or raspberry Jello	1/2 tsp. salt

Cook tapioca in boiling water for 10 to 15 minutes. Remove from heat, cover with lid until clear. Add Jello, sugar, Kool-Aid, and salt. Stir and let cool. Drained fruit or Dream Whip may be added if desired. Refrigerate till needed.

MEAT SALADS

CHICKEN SALAD

Kerren Krehbiel

1 chicken, cooked and cubed	2 c. pineapple chunks, drained
1/2 c. celery, diced	1 can water chestnuts, drained
1/4 c. onion, diced	1 can Chinese noodles

DRESSING:

1 c. sour cream	1 tsp. curry powder
1 c. salad dressing	

Mix dressing ingredients together well and add to the above mixture of ingredients. Just before serving, add the Chinese noodles.

CHINESE CHICKEN SALAD

Jan Downing

3 to 4 chicken breasts•	1 T. poppy seed
3 green onions, chopped	1 sm. can Chinese noodles
1 sm. pkg. slivered almonds	1 to 1 1/2 heads of lettuce
1/4 c. sesame seeds, lightly toasted	

DRESSING:

4 T. sugar	1/4 c. onion, chopped fine
1 tsp. salt	1 sm. green pepper, optional
2 tsp. Ac'cent, optional	1/2 c. oil
1/2 to 1 c. Miracle Whip	

Cook chicken, cool and chop into pieces. Mix chicken, onions, almonds, poppy seeds, and sesame seeds with dressing. Add noodles and lettuce just before serving.

•You may use dark meat chicken, it works equally well.

HOT CHICKEN SALAD

Mrs. Art Schwartz

2 c. diced cooked chicken
1 c. chopped celery
1/2 c. sliced almonds, toasted
1/2 c. Ritz crackers, crushed
2 T. chopped onion
1 can cream chicken soup
1/2 c. mayonnaise
1/2 c. crushed potato chips

Combine all ingredients except potato chips. Toss gently. Spoon into greased 1 1/2 quart casserole dish. Bake at 375° for 15 minutes. Sprinkle potato chips on top and bake an additional 15 minutes.

TACO SALAD

Joyce Albright

1 lb. ground beef
1/4 c. chopped onion
2 c. kidney beans, drained
1/2 c. Catalina French dressing
1/2 c. water
1 T. chili powder
4 c. shredded lettuce
1/2 c. sliced green onion
1 (8 oz.) wedge natural Cheddar cheese

Brown meat, add onion, cook until tender. Stir in beans, dressing, water and chili powder. Simmer 15 minutes. Combine the lettuce, green onion. Add meat sauce and 1 1/2 cups cheese. Toss lightly. Sprinkle with rest of cheese. Serve with tortillas, or corn chips may be added to the salad.

VEGETABLE SALADS

BROCCOLI CAULIFLOWER SALAD

Jan Downing

1 head broccoli, chopped
1 head cauliflower, chopped
3-4 green onions, chopped
1/2 c. Cheddar cheese, cut into sm. cubes
1 stalk celery, chopped, optional
1 sm. envelope Ranch style dressing made according to pkg. directions

Combine vegetables. Pour dressing over vegetables and cover. Refrigerate for several hours.

The greatest undeveloped territory in the world lies under your hat.

3-10-2000
no bacon - head of cauliflower

BROCCOLI SALAD

Jane Kaufman
Mrs. Virginia Graber

1 lg. head broccoli, chopped
10 - 12 slices bacon
1/2 red onion, chopped
1/2 c. raisins
1 c. mayonnaise (Hellmann's preferred)
1/2 c. sugar
2 T. vinegar

Fry the bacon until crisp and crumble into small pieces. Combine the broccoli, bacon, onion and raisins in the large bowl. In separate bowl, blend together the mayonnaise, sugar and vinegar. Pour over broccoli salad. Marinate the salad in the dressing at least 1-3 hours before serving. Serves 4.

CHILLED BEAN SALAD

Elaine Goering

1 (10 oz.) pkg. frozen sliced green beans
1 (10 oz.) pkg. frozen lima beans
1 (10 oz.) pkg. frozen peas
1/2 c. chopped onion
1 (8 oz.) can water chestnuts, drained and chopped
1/2 c. mayonnaise
2 hard cooked eggs, chopped
1 tsp. prepared mustard
1/4 tsp. salt

Cook beans and peas. Drain and cool. Add onion, eggs and water chestnuts. Combine mayonnaise, mustard and salt and mix well. Stir into bean mixture. Cover and chill 8 hours or overnight. Yields 6 to 8 servings.

FRESH VEGETABLE SALAD

Mrs. John L. Graber (Kate)

2 c. chopped raw broccoli
2 c. chopped raw cauliflower
2 c. chopped raw celery
1 sm. onion, chopped or sliced
1 pkg. uncooked frozen sweet peas

DRESSING:
1 c. sour cream
1 c. salad dressing
2 T. sugar
2 T. vinegar
Dash of Tabasco sauce

Mix the vegetables together in the salad bowl. Mix the ingredients for the dressing and pour over the vegetables. Toss until thoroughly coated.

FRITO SALAD

Mrs. John L. Graber (Kate)

1 head lettuce	1 lb. Velveeta cheese
2 tomatoes	1 sm. can evaporated milk
1 med. onion	1 T. chopped green chilies
2 avocadoes	1 regular size Fritos

Chop salad vegetables. Melt cheese with milk and add chilies. Toss Fritos with salad vegetables. Pour cheese sauce over all.

FROZEN CABBAGE SLAW

Ruth Tschetter

1 solid head cabbage, grated	2 c. sugar
2 carrots, grated	1/2 c. water
2 green peppers, chopped	1 tsp. mustard seed
1 tsp. salt	1 tsp. celery seed
1 c. vinegar	

Combine cabbage, carrots, green peppers, and salt. Set aside for about an hour. Mix vinegar, sugar, water, mustard seed, and celery seed together and boil for 2 minutes. Remove from the stove; cool. Mix the cabbage mixture with the other mixture. Can keep in the refrigerator a couple of weeks, or freeze.

HOT SPINACH SALAD

Mary Alice Graber

2 qts. torn spinach	6 slices bacon, cooked crisp and diced
1 c. cut up tomatoes	1/2 tsp. Worcestershire sauce
1/2 c. chopped onion	1 T. catsup
2 T. sugar	1/2 tsp. salt
2 T. lemon juice	1/4 tsp. dry mustard

Combine spinach, onion and tomatoes in large salad bowl. Save 3 tablespoons bacon drippings. Stir together sugar, salt and dry mustard. Add lemon juice, catsup and Worcestershire sauce to sugar mixture. Add this mixture to bacon drippings and microwave 1 minute at high setting or bring mixture to boil. Stir to dissolve sugar. Add bacon to spinach mixture. Pour hot dressing over all. Toss well and serve immediately.

HOLIDAY SLAW

Marilyn Krehbiel

4 c. shredded cabbage	1 c. miniature marshmallows
1/2 c. diced celery	1/2 c. walnut or pecan pieces
1 c. diced unpeeled apples	1/2 c. snipped dates or raisins
1/2 c. pineapple chunks, halved	

DRESSING:

1 c. Miracle Whip	1/4 tsp. salt
1/4 c. sugar	1/4 c. cream

Blend dressing ingredients and pour over salad mixture just before serving. Salad ingredient amounts may be varied more or less according to preference or what you have on hand. Any favorite fruit salad dressing may be used.

LETTUCE SALAD

Darla Schrag

1 head lettuce	1/4 c. vinegar
1 onion	1/4 c. brown sugar
4 slices bacon	Salt and pepper

Shred lettuce and chop onion into bowl. Chop bacon, fry until crisp. Add vinegar and sugar to bacon drippings, boil until it forms a light syrup. Pour over greens.

LOW CAL SLAW

Mrs. Herman A. Krehbiel

3 c. shredded cabbage	1 sm. carrot, grated
1 sm. onion, chopped	

CELERY SEED DRESSING:

1/2 c. plain yogurt	1/2 tsp. salt
1 T. oil	3/4 tsp. celery seed
1 1/2 T. vinegar	1/4 tsp. dry mustard
2 T. sugar	

Combine dressing ingredients and pour over vegetables. Chill at least two hours before serving.

Diet watchers will love this recipe.

We may give without loving, but we cannot love without giving.

8-30-08
Good

MARINATED SALAD

Jan Downing

- 2 1/2 c. vinegar
- 2 c. sugar
- 1 tsp. pepper
- 1 can Shoe Peg corn, drained
- 1 can green beans, drained
- 1 head raw cauliflower, in pieces
- 1 head raw broccoli, in pieces
- 2 carrots, sliced, may be partially cooked
- 1 can pimento, optional
- 1 pkg. frozen peas, thawed and drained
- 1 green pepper, sliced

Blend well (in blender if available) the vinegar, sugar, and pepper and set aside. In a large bowl that has a lid combine the corn, green beans, cauliflower, broccoli, carrots, pimento, peas and green pepper. Mix all ingredients together, cover and refrigerate for at least 2 days.

POTATO SALAD

Marilyn Krehbiel

- 2 1/2 c. diced cooked potatoes
- 1 tsp. sugar
- 1 tsp. vinegar
- 1/2 c. chopped onion
- 2 hard cooked eggs
- 3/4 c. mayonnaise
- Salt to taste
- Celery seed, a sprinkle
- 1 sweet pickle, diced, optional

Sprinkle diced potatoes with sugar and vinegar. Let set a few minutes. Add onion and mayonnaise, salt and celery seed. Fold in chopped eggs and pickle. Chill several hours or overnight. Serves 4.

NOTE: Tarragon vinegar is excellent if you have it on hand.

D. A.'S POTATO SALAD

Verdean Albrecht

- 5 or 6 sm. cooked potatoes
- 5 or 6 hard boiled eggs
- 1/2 c. Miracle Whip
- 2 T. sweet pickle juice
- 1/2 tsp. mustard
- 1 to 1 1/2 tsp. salt
- Sprinkling Good Season's Italian dry spices, optional
- 1/2 c. whipping cream

Grate potatoes and eggs alternately in large bowl. Mix the remaining ingredients into a dressing and use it to coat the potatoes and eggs. Coat well.

The smallest good deed is better than the greatest intention.

RAITA (Bangladesh)

Mary Ann Krehbiel

This is a salad using yogurt as the base. It is served with curries, tikkas, or kababs.

Plain Raita - 1 cup yogurt, dash of powdered cumin and salt and pepper. Mix together and serve with curry.

Cucumber Raita - Make plain raita and add about 1/2 cup cubed or sliced cucumber.

Tomato Raita - Make plain raita and add 1 medium sized tomato cut up fine and a little diced onion.

Potato Raita - Make plain raita and add 1 medium potato, boiled and diced. Chill. This is nice to eat with chapattis or paratas for a cool lunch. Mash a boiled egg with a little diced onion and eat along with it.

SEVEN LAYER SALAD

Kellee Goering
Martha Graber

Layer in order in an 11 x 7 glass pan:

1. Lettuce, tear with hands, don't cut
2. 3/4 green pepper, chopped
3. 1/2 c. celery, diced
4. 1/2 red onion, chopped or thinly sliced
5. 1 (10 oz.) pkg. frozen peas and/or baby lima beans
6. 1 1/2 c. mayonnaise and 2 T. sugar, mixed
7. 4 oz. Cheddar cheese, shredded
8. 8 slices bacon, fried crisp and crumbled

VARIATION: On 6th layer, Hellmann's mayonnaise may be used without 2 tablespoons sugar added.

Cover with plastic wrap and refrigerate overnight.

SHOE PEG SALAD

Mrs. John L. Graber (Kate)

1 can Shoe Peg corn, drained or 1 can yellow whole kernel corn, drained
1 can sm. peas, drained
1 c. thinly sliced carrots
1/2 c. slivered almonds
3 stalks celery, chopped
3 green onions, chopped

DRESSING:
1 tsp. salt
1 tsp. celery seeds
1/2 tsp. water
1/4 tsp. pepper
1/2 c. sugar
1/4 c. vinegar
1/2 c. oil

Toss the vegetables together in a salad bowl. Mix dressing ingredients well and add to vegetables. Toss to coat vegetables.

SPINACH SALAD

Joyce Albright

Fresh spinach
2 or 3 slices bacon, fried crisp
Green onions to taste
2 hard boiled eggs, grated

DRESSING:
1/4 c. oil
1/4 c. vinegar
2 tsp. soy sauce
2 tsp. sugar
1/4 tsp. pepper
1/4 tsp. curry powder
1/2 tsp. salt
1/2 tsp. garlic powder

Toss the spinach, crumbled bacon, onions and grated eggs. Mix the salad dressing ingredients together well and chill. Put the dressing over the greens just before serving.

SPINACH SALAD AND DRESSING

Betty Krehbiel

4 c. torn fresh spinach leaves
2 hard cooked eggs, grated
1/4 c. diced celery
1 sm. onion, grated
6 slices bacon, cooked crisp and crumbled
1 c. salad oil
2/3 c. sugar
1 T. chopped onion
3 T. Worcestershire sauce
1/3 c. catsup
1/4 c. vinegar
1/4 tsp. salt

Toss spinach, eggs, celery, onion, and bacon together in salad bowl. To make the dressing, combine salad oil, sugar, chopped onion, Worcestershire sauce, catsup, vinegar, and salt and blend in blender. Makes enough for 2 salads. Salad may be topped with tomato wedges.

VEGETABLE SALAD

Elsie Webber

DRESSING:
1/2 c. water
1/2 c. sugar
1/2 tsp. salt
1/4 c. vinegar
2 T. prepared mustard
2 T. cornstarch

Mix well and cook until thick and clear, stirring constantly. Cool.

20 oz. pkg. frozen mixed vegetables
1 lg. green pepper, chopped
1 onion, chopped
1 c. celery, chopped

Cook frozen mixed vegetables until tender. DO NOT OVERCOOK. Rinse under cold water and drain. Mix cooled vegetables and cooled dressing. Refrigerate several hours, better overnight.

SALAD DRESSINGS

CREAMY DRESSING

Neoma Epp

1/2 c. mayonnaise
2 T. vinegar
1/2 tsp. celery seed
1 T. grated onion
1 T. sugar
1/2 tsp. salt
1/8 tsp. pepper

Combine ingredients and mix well. This is enough dressing for about 4 cups shredded cabbage.

This is the dressing that has been used for the coleslaw served at the Heritage Day pork barbecue supper.

FRENCH DRESSING

Neoma Epp

1 sm. onion
1 tsp. salt
2 T. sugar
2 T. vinegar
1/2 c. salad oil
1/2 c. catsup
2 T. lemon juice
1 tsp. paprika

Combine all ingredients in blender and blend until well mixed. Makes 1 1/3 cup. Keeps well in refrigerator.

NO COOK SALAD DRESSING

Mrs. Richard Schrag

1 c. catsup
1 c. vegetable oil
1/2 c. sugar
1/2 c. vinegar
1 onion, cut fine

Mix together and shake well before using.

OLD FASHIONED CREAM DRESSING

Marilyn Krehbiel

1/2 c. cream
1 T. vinegar
1 T. sugar
1/2 tsp. salt
1/4 tsp. pepper

Combine ingredients. Adjust seasonings to taste. Pour over prepared greens just before serving. Serve with boiled potatoes. Good for garden lettuce or coleslaw.

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Diabetic

No
Sugar
Added
Sugarless
Candy

DIABETIC

CHEESECAKE (Low Calorie) (Diabetic)

Edna Waltner

2 eggs	1 tsp. vanilla
1 c. pineapple, drained, save juice	2 tsp. lemon juice
2 c. cottage cheese	1 pkg. Knox gelatin
2 to 4 T. artificial sweetener (Food Club)	1 c. pineapple juice

Beat eggs slightly, add drained pineapple, cottage cheese, sweetener, vanilla and lemon juice. If needed add enough water to pineapple juice to make 1 cup. Heat the juice and dissolve in Knox gelatin in it. Mix well. Add to the first mixture and mix. It can be put into the blender for mixing if desired. Pour into an 8x8 inch pan. Top with cinnamon or nutmeg if desired. Bake at 350° for 40 to 45 minutes. Remove from oven and refrigerate until cold.

NOTE: Food Club sweetener is 2 tablespoons equals 1 cup sugar.

DIABETIC SPONGE CAKE

Voncille Goering

7 eggs, separated	2 T. lemon juice
1/2 c. water	3/4 tsp. cream tartar
3 T. liquid artificial sweetener	1 1/2 c. sifted flour
1/2 tsp. vanilla	1/4 tsp. salt

Beat egg yolks until thick and lemon colored (5 minutes) add water, sweetener, vanilla and lemon juice. Continue beating until thick and fluffy. Beat egg whites until foamy; add cream of tartar and beat until stiff peaks are formed. Fold into egg yolks. Combine flour and salt, sift over eggs and fold in gently. Pour into tube pan. Bake 325° for 1 1/4 hours.

All people smile in the same language.

PUMPKIN CUSTARD (Low Calorie)

Edna Waltner

4 tsp. non-caloric liquid sweetener
1/4 tsp. salt
1 1/2 tsp. cinnamon
1/8 tsp. cloves
1/4 tsp. nutmeg
1/8 tsp. ginger, optional
1 can (1 lb.) pumpkin
3 eggs, lightly beaten
3/4 c. evaporated milk
1/4 c. milk

Preheat oven to 425°. Combine all ingredients in mixing bowl, and mix well. Pour into buttered cups or pie pan. Bake 15 minutes. Reduce heat to 400° and bake 30 minutes more or until knife inserted in center comes out clean. Chill and serve.

BAKED CARROT SQUARES (Diabetic recipe)

1 c. flour
1 tsp. baking powder
1/4 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. salt
4 packets Sweet 'n Low
1/2 tsp. baking soda
1 packet butter buds made into liquid
1 egg, beaten
1 c. grated carrots
1 c. raisins

Preheat oven to 350°. Spray 8 inch square pan with non-stick coating agent. In medium sized bowl combine flour, baking powder, cinnamon, nutmeg, salt, Sweet 'n Low. In separate bowl dissolve baking soda in butter buds, add to dry ingredients. Stir in egg. Add carrots and raisins. Bake 25-30 minutes. Cut into 16 pieces. 1 piece = 1 tablespoon flour, 1/2 fruit, 4 cal. of diet specialty foods, 1/16 of an egg.

DATE - NO BAKE COOKIES (Diabetic)

Marilyn Cloyd

1/3 c. butter
4 tsp. liquid artificial sweetener
1/2 lb. chopped dates
1 egg, beaten
1 T. milk
1 tsp. vanilla
1/4 tsp. salt
2 c. Rice Krispies
1 oz. unsweetened coconut

In large pot bring butter, sweetener and dates to a boil. In separate bowl mix egg, milk, vanilla and salt. Add to date mixture and boil 2 minutes. Cool. Add Rice Krispies. Using 1 tablespoon per cookie shape into balls. Roll in coconut. Refrigerate cookies until served. Yield: 30 cookies (15 servings of 2 cookies each). 2 cookies = 1/2 fruit exchange, 1/2 bread exchange, and 1 fat exchange. 2 cookies = 104 calories.

ORANGE SUNBEAMS COOKIES (For Diabetics)

Evadna Meisenheimer

1 1/4 c. all-purpose flour
1/3 c. Sugar Twin sweetener
1 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt

1 egg
1/3 c. margarine
1/2 c. unsweetened orange juice
2 tsp. grated fresh orange peel
1 tsp. orange extract
1/3 c. flaked coconut

In large mixing bowl, combine flour with Twin, baking powder, soda and salt. Cut in margarine until crumbly. Add remaining ingredients at once, stirring with a fork until dough holds together. Drop by teaspoon two inches apart onto ungreased cookie sheet. Bake 400° for 10 to 12 minutes or until light golden brown. Store in refrigerator. Yield: 36 cookies. Each cookie = 1/2 bread exchange and 1 fat exchange.

DIABETIC SPICE COOKIES

Anna M. Graber

1 1/4 c. water
1/3 c. shortening
2 c. raisins
2 eggs
1/2 c. Sugar Twin sweetener (powder)

2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. nutmeg
2 tsp. cinnamon

Boil water, shortening and raisins together for 3 minutes. Let cool. Then beat in eggs one at a time. Sift dry ingredients and add to cooled mixture. Drop from teaspoon onto a greased cookie sheet and bake at 350° for about 10 minutes or until done. Makes 4 dozen.

ORANGE PINEAPPLE FRUIT SALAD

Evadna Meisenheimer

1 (3 oz.) orange pineapple Jello
1 apple
1 banana

1/2 of (20 oz.) can crushed pineapple, drained
Juice of the pineapple

Drain the pineapple and use the juice for part of the cold liquid to prepare Jello according to package directions. Refrigerate until partially set. Peel and grate the apple. Quarter the banana lengthwise and slice. Add the fruits to Jello when it is partially set.

Diabetics use D-Zerta gelatin.

CHERRY COBBLER (Diabetic)

Marilyn Cloyd

2 c. (1 lb.) can unsweetened water packed cherries, drained, saving the juice
3/4 tsp. cornstarch
1/4 tsp. lemon juice
1/8 tsp. almond flavoring
1/4 tsp. liquid sweetener
1/2 c. sifted cake flour
3/4 tsp. baking powder
1/8 tsp. salt
1 T. margarine or butter
1/2 egg (about 2 T. blended egg)
2 T. skim milk
1/2 tsp. liquid sweetener
Juice from cherries, about 2/3 c.

Place drained cherries in 8 inch pie pan or shallow cake pan. Combine juice drained from cherries, cornstarch, lemon juice, and almond flavoring in saucepan. Heat until slightly thickened. Pour over cherries. Mix together dry ingredients. Cut in the shortening until the mixture is almost granular. Add milk and sweetener to egg. Stir into dry ingredients. Drop into cherries. Bake at 425° 25-30 minutes. Serve warm. 4 servings. 1 serving = 1 bread exchange, 1 fruit exchange, and 1 fat exchange.

SWEET ITEMS FOR AN EASTER BASKET (Diabetic)

Marilyn Cloyd

10 jelly beans, average size = 1 bread exchange
2 lg. marshmallows (1 1/8 x 3/4 in.) or 2 marshmallow bunnies (recipe below) = 1 bread exchange
Bittersweet chocolate (1 oz.) = 1 bread plus 2 fat exchanges
Sweet chocolate (1 oz.) = 1 bread plus 2 fat exchanges
Milk chocolate (1 oz.) = 1 bread plus 2 fat exchanges
Coconut center chocolate (1 oz.)= 2 fruits plus 1 fat exchange
1 Easter shape cookie (cookie cutter size) = 1 bread exchange

Marshmallow Bunnies - Dip toothpick in melted chocolate and dab a large marshmallow with the chocolate to make 2 small eyes, a nose and lips. Pinch the other end to form tail. Cut 2 ears out of pink paper and insert in marshmallow. 2 bunnies = 1 bread exchange.

We like someone because. We love someone although.

CRUNCHY BROCCOLI AND CAULIFLOWER SALAD (Diabetic)

Marilyn Cloyd
Evadna Meisenheimer

2 c. broccoli	1/2 c. chopped green onions
2 c. cauliflower	1/2 c. Italian dressing (low calorie)
15 halved cherry tomatoes	

Wash broccoli and cauliflower and cut in bite size pieces. Combine vegetables in large casserole dish. Add salad dressing and toss well. Chill 8 hours stirring occasionally. Yield 12 servings approximately 1/2 cup each. 70 calories per serving. 1 serving = 1 vegetable exchange and 1 fat exchange. This salad is excellent served with fish or chicken.

DIABETIC DRESSING FOR GREENS

Evadna Meisenheimer

1 c. vinegar or lemon juice	Artificial sweetener to taste
1 c. water	1 T. oil

Mix ingredients together and shake well before using. Refrigerate.

LOW-CAL ZERO SALAD DRESSING (Diabetic)

Evadna Meisenheimer

1/2 c. tomato juice	1 tsp. horseradish (if desired)
2 T. vinegar or lemon juice	Pepper to taste
1/8 tsp. onion or garlic powder	

Combine ingredients and shake well to mix. Shake each time before using. Good on bean salads, lettuce and etc. Keep refrigerated.

SALAD DRESSING FOR DIABETICS (Makes 1 Quart)

Evadna Meisenheimer

1 (15 oz.) can tomato sauce	2 tsp. dry mustard
1 (6 oz.) can tomato paste	3 T. Worcestershire sauce
1 c. vinegar	Grated onion, optional
Artificial sweetener to equal 1/2 c. sugar	Water to make 1 qt.
1 tsp. salt	

Mix ingredients well together. Keeps in refrigerator indefinitely. The sweetener in this recipe should be used as your taste desires.

NO CRUST PIZZA (Diabetic)

Marilyn Cloyd

1 (3 oz.) can chopped mushrooms, drained	1 lb. ground chuck
1 c. soft bread crumbs	1/2 tsp. dried oregano
1 egg, slightly beaten	2 slices mozzarella cheese
1/2 tsp. salt	1 (5 1/2 oz.) can pizza sauce
Dash pepper	1/4 c. chopped onion
	2 T. chopped green pepper

Drain mushrooms. Add water, if necessary, to equal 1/3 cup liquid. Combine liquid, bread crumbs, egg, salt and pepper. Let stand 5 minutes. Add ground chuck, oregano, and 1/2 of the mushrooms. Mix lightly. In a 9 inch pie plate, form a meat crust. Cut the 2 slices of mozzarella cheese into 8 triangles, layer 4 over meat. Top with pizza sauce, onion, and green pepper. Add remaining mushrooms. Dash with oregano. Bake at 350° for 55 minutes. Top with remaining cheese. Bake 5 more minutes. Let stand 10 minutes. Serve 8. 1 serving = 3 meat exchanges.

BAKED ZUCCHINI CASSEROLE (Diabetic)

Marilyn Cloyd

4 med. zucchini	1/8 tsp. garlic salt
1/4 c. bread crumbs	1/4 tsp. oregano
2 T. Parmesan cheese	1/8 tsp. pepper
1/2 tsp. salt	4 eggs

Wash, trim and shred zucchini. Mix zucchini in bowl with all the other ingredients except Parmesan cheese and eggs. Spoon mixture into a greased baking dish. Beat the 4 eggs and pour over zucchini. Mix lightly with a fork. Bake 325° 35 minutes or until top is set. Top with Parmesan cheese. Yield: 4 servings. 1 serving = 2 vegetable exchanges, 1 meat exchange, and 1/2 fat exchange. 130 calories per serving.

TIP FOR DIABETICS OR WEIGHT WATCHERS

Evadna Meisenheimer

Non-fat yogurt (plain flavored) is very good to use on fresh fruits when used as a salad.

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Vegetables

VEGETABLES

BARBECUED GREEN BEANS

Helen Flickinger
Millie Goering

2 cans green beans, drained
4 slices bacon, cut up
1/4 c. chopped onion
1/2 c. catsup
1/4 c. brown sugar
1 T. Worcestershire sauce

Combine bacon, onion, catsup, brown sugar, and Worcestershire sauce and simmer 2 minutes. Pour over beans. Do not stir. Bake 20 minutes at 350°.

GREEN BEAN CASSEROLE

2 cans green beans
1 can mushroom soup
1/4 c. green bean juice
1 can onion rings
1/4 c. Cheddar cheese, chopped

Alternate layers of beans, onion rings and cheese in baking dish. Stir bean juice in mushroom soup and pour over beans. Top with cheese and bake at 350° for 30 minutes.

GREEN BEANS, CREAM STYLE

Mrs. Sam A. (Amanda) Schrag

1 (10 oz.) pkg. frozen green beans
1 (3 oz.) pkg. cream cheese, softened
1 T. milk
1/4 tsp. celery seeds
1/4 tsp. salt

Cook and drain beans. Combine remaining ingredients; add to beans. Heat thoroughly.

BEANS FANTASTIC

Veda Mae Flickinger

3 T. melted butter
2 T. flour
1 tsp. salt
1 tsp. sugar
1/4 tsp. pepper
1 T. grated onion
1 c. sour cream
1/2 lb. grated Cheddar cheese
1/2 c. crushed cornflakes
Green beans, about 1 qt. cooked

Combine 2 tablespoons butter and 2 tablespoons flour. Cook until slightly thickened. Remove from heat. Add seasonings and cream. Fold in drained beans. Put in 2 quart casserole. Cover with cheese. Mix crumbs with remaining 1 tablespoon butter. Pour over cheese. Bake 30 minutes in 350° oven.

FRENCH BEANS BHAJI (Fried beans to serve with curry and pilau or parathas)

Mary Ann Krehbiel

2 T. minced onion
2 T. butter
3/4 tsp. turmeric
1 pkg. frozen French cut green beans
1/2 tsp. salt
Sprinkle of cloves

Fry 2 tablespoons minced onion in 2 tablespoons butter until lightly browned. Add 1 package frozen French cut green beans, 3/4 teaspoon turmeric, a sprinkle of cloves and 1/2 teaspoon salt. Cover and fry slowly until beans are tender. If necessary, add a little water so beans don't get too dry.

BEANS FUGARTH

Lois Graber

1 lb. green beans (2 boxes frozen, French style)
1/2 med. size onion
Butter
1 1/2 tsp. curry powder
Crushed coriander
1/2 c. coconut

Boil the beans in salted water just until defrosted. Chop the onion and fry in the butter. Add the curry powder and coriander and fry. Add the coconut and fry. Add beans and stir fry briefly. Add more salt if needed. Serve immediately.

TANGY STRING BEANS

Darla Schrag

2 T. prepared mustard
2 T. sugar
1/3 c. butter
1/2 tsp. salt
2 T. lemon juice
2 T. vinegar
3 c. cooked beans

Heat mustard, sugar, butter and salt slowly, stir constantly. Add lemon juice and vinegar. Pour over hot cooked beans. Heat thoroughly.

FOUR BEAN CASSEROLE

Jan Downing

1/2 lb. bacon, cut into pieces
1 lb. ground beef
1/2 c. chopped onion
1/3 c. firmly packed brown sugar
1 tsp. salt
1/2 c. catsup
1/4 c. molasses
1 T. prepared mustard
2 tsp. Worcestershire sauce
1 (16 oz.) can pork and beans
1 (16 oz.) can kidney beans
1 (16 oz.) can butter beans, drained
1 (16 oz.) can lima beans, drained

Continued Next Page.

FOUR BEAN CASSEROLE (Continued).

In large skillet fry bacon until lightly browned. Remove from skillet and drain. In 2 1/2 quart casserole, combine bacon, ground beef and remaining ingredients; mix well. Bake at 350° for 30 minutes.

ZERGER BEANS

Elaine Goering

1 (16 oz.) can pork and beans	1/2 c. white sugar
1 (15 oz.) can kidney beans	1/2 c. brown sugar
1 (15 oz.) can butter beans	1/2 tsp. dry mustard
1/4 c. catsup	

MEAT MIXTURE:

1/2 lb. hamburger or sausage	1/4 c. chopped onion
1/2 lb. bacon, chopped	

Mix together bean mixture in roaster or bean pot. Then brown meat mixture. Drain and add to beans. Bake 1 1/2 to 2 hours at 350°. You may double the recipe and put it in the Crock Pot.

HARVARD BEETS

Mary K. Stucky

3 c. cooked diced beets	1/2 c. vinegar
3 T. cornstarch	1/2 tsp. salt (or to taste)
6 T. sugar	3 T. melted butter or oleo
1/2 c. water or beet juice	

Combine sugar, cornstarch, butter, water and vinegar. Cook over low heat, season to taste. Add beets, heat thoroughly and serve.

BEETS ROYAL

Mrs. Sam A. (Amanda) Schrag

1 (No. 2) can pineapple chunks	1 T. vinegar
2 T. cornstarch	3/4 tsp. salt
1 (No. 3) can finely diced beets, or very sm. beets	

Blend cornstarch with 1/2 cup pineapple juice. Add beet juice, cook until thickened. Add rest of ingredients. Heat thoroughly.

BROCCOLI CASSEROLE SUPREME

Ruby Stucky

2 T. cooking oil
1/2 c. chopped onion
1/2 c. chopped celery
1 (10 oz.) pkg. frozen broccoli, cooked 10 min.
1 can cream chicken soup
3/4 soup can water
1 c. Minute Rice
8 slices American cheese

Saute' onion and celery in the oil until golden brown. Combine with broccoli, soup, water, rice and 4 slices of the cheese. Pour into a greased 2 quart casserole dish. Top with the remaining 4 slices of cheese. Bake about 35 to 40 minutes at 350°.

BROCCOLI CASSEROLE

Mrs. Virginia Graber

1 stick oleo
1 (4 oz.) can mushrooms, drained
1/2 c. chopped onion
2 (10 oz.) boxes broccoli, chopped
1 can cream of mushroom soup
6 oz. roll of garlic cheese
Buttered bread crumbs for topping

Saute' onions and mushrooms in oleo. Slightly thaw chopped broccoli, simmer for 15 minutes, salt lightly. Heat cream of mushroom soup with garlic cheese until cheese is melted. Mix all ingredients and put into buttered 2 quart casserole. Put buttered bread crumbs on top. Bake for 30 minutes at 350°.

CALIFORNIA BLEND CASSEROLE (Vegetable)

Mrs. Joe Schrag (Mildred)

1 pkg. California blend frozen vegetables
3/4 c. frozen peas
1 can cream celery or mushroom soup
1/2 c. shredded Cheddar cheese
1/3 c. milk
3/4 tsp. dill weed

Cook the California blend vegetables until just crisp, then add the peas. Add the remaining ingredients. Mix together. Place buttered crumbs on top and bake in a buttered casserole at 350° for about 20 minutes or until bubbly.

It takes both rain and sunshine to make a rainbow.

CARROT CASSEROLE

Neoma F. Epp

4 c. carrot slices	1/4 c. oleo
1 med. onion, sliced	1 c. Velveeta cheese, grated

Boil carrots until half done in small amount of water. Drain and put into casserole. Add rest of ingredients and cover with crushed potato chips. Bake at 350° 35 to 45 minutes.

COPPER PENNY CARROTS

Mrs. H. P. Graber

6 c. sliced cooked carrots	1 finely chopped green pepper
1 can tomato soup	1 c. sugar
1/2 c. salad oil	1 tsp. lemon juice
1/2 c. vinegar	1 tsp. salt
1 tsp. Worcestershire sauce	1/3 c. finely chopped onions

In a saucepan bring to a rolling boil the soup, oil, vinegar, Worcestershire, green pepper, sugar, lemon juice, salt and onions. Then pour over the carrots and refrigerate overnight before using.

HONEYED CARROTS

Ann Waltner

4 c. sliced carrots	1 1/2 tsp. salt
3 T. butter	1/4 tsp. ginger
3 T. orange juice	4 T. honey

Combine the ingredients in a saucepan. Cover and cook over low heat for 25 minutes. Stir occasionally. Serves 6.

SCALLOPED CORN

Mrs. Herman A. Krehbiel

1 c. med. white sauce	1 tsp. sugar
1 egg, well beaten	1 green pepper, minced
2 c. cooked corn, whole kernel	1/2 c. buttered crumbs

Combine white sauce with well beaten egg and heat thoroughly. Add corn, sugar, and pepper. Pour into oiled 8 x 8 baking dish and cover with crumbs. Bake in 425° oven until well browned. 15 to 20 minutes. Serves 6.

Let us realize that what happens round us is largely outside our control, but that the way we choose to react to it is inside our control.

SCALLOPED CORN (Elva's)

Elva Goering

2 c. cream style corn	1/8 tsp. pepper
1 c. milk	1 T. sugar
2/3 c. cracker crumbs	2 eggs
3 T. melted butter	1 tsp. minced onion
1/2 tsp. salt	

Beat the eggs and add the remaining ingredients. Mix together well and pour into greased one quart casserole or 6 x 10 x 2 baking dish. Bake at 350° for 40 minutes. Serves 6.

FROZEN MIXED VEGETABLE CASSEROLE

Veda Mae Flickinger

1 1/2 lg. pkg. or 4 sm. pkgs. mixed vegetables	1 tsp. paprika
	1 can water chestnuts
9 green onions	4 T. flour
2 sticks oleo, melted	1 c. milk
1 c. cream	1 tsp. Worcestershire sauce
1 tsp. dry mustard	1 tsp. pepper
1 tsp. salt	2 c. shredded cheese

Melt oleo. Mix together flour, mustard, salt, pepper and paprika; add to melted oleo and stir well. Add Worcestershire sauce, cream and milk and stir until smooth. Cook, stirring constantly until thickened. Remove from heat and stir in shredded cheese. Mix completed sauce with other ingredients. Put into a 9x13 inch pan. Sprinkle with bread crumbs and bake at 350° for 1 hour.

PEAS WITH MUSHROOMS

Edna Ruth (Mrs. Paul) Kemp

1/3 c. chopped onion	1 tsp. sugar
2 T. butter	1/2 tsp. salt
1 pkg. frozen peas, cooked	Dash pepper
1 (3 oz.) can broiled sliced mushrooms, drained	Dash thyme

Cook onion in butter till tender but not brown. Stir in remaining ingredients. Cover. Heat over low heat. 4 servings.

It is not he who has little, but he who wants more, who is poor.

PILAU (Bangladesh)

Mary Ann Krehbiel

3 T. cooking oil
1/8 c. paper thin sliced onions
1/8 c. frozen green peas or 1/8 c. raisins
A few slivered almonds, if desired
3 c. cooked rice
3 c. hot water
1 tsp. salt
1/4 tsp. ginger
1/4 tsp. cinnamon
A sprinkling of cardamon, if desired
Garnishes: boiled egg, tomato, parsley, etc.

In 3 tablespoons cooking oil fry 1/8 cup of paper thin sliced onion until golden brown. Carefully and quickly remove onions from the oil and drain on paper towel. Reserve onions for garnish. To the remaining oil add 1/8 cup frozen green peas or 1/8 cup raisins and a few slivered almonds if desired. Fry a minute and then add 3 cups cooked rice and fry until rice begins to brown. Add 3 cups hot water, 1 teaspoon salt, 1/4 teaspoon ginger, 1/4 teaspoon cinnamon, and a sprinkling of cardamon if desired. Bring to a boil, cover and remove from heat. Allow to stand for 5 minutes and then stir. Serve on a meat platter garnished with the onions. May also be garnished with slices of boiled egg, tomatoes, parsley, green pepper or any such thing to make it colorful.

CHEESY SCALLOPED POTATOES

Kellee Goering

4 c. thin sliced potatoes
1 can cream of mushroom soup
2/3 c. evaporated milk
1 1/2 c. shredded cheese
1 tsp. salt
1/4 tsp. pepper

Mix all the ingredients together. Put into a greased casserole. Bake at 350° for 1 hour.

POTATOES IN CREAM

Ruth Tschetter

2 c. diced uncooked potatoes
1/4 c. chopped onion
1 1/4 c. light cream
3/4 tsp. salt
1/4 tsp. pepper
1/4 c. chopped parsley

Combine potatoes and onion in medium sized skillet. Add cream and seasonings. Cover. Simmer slowly over low heat until potatoes are tender and most of the cream is absorbed. Stir frequently. Sprinkle with parsley.

GOURMET POTATOES

Mrs. Art J. Goering

6 med. potatoes
2 c. shredded Cheddar cheese
1/4 c. (1/2 stick) butter or margarine
1 1/2 c. sour cream
1/3 c. green onion, finely chopped
1 tsp. salt
1/4 tsp. pepper
Paprika

Cook potatoes in skins. Cool. Peel and shred coarsely or cut in small chunks. In a saucepan over low heat, combine cheese and the 1/4 cup butter; stir constantly until almost melted. Remove from heat and blend in sour cream, onion and seasonings. Fold in potatoes and turn into a greased 2 quart casserole. Dot with 2 tablespoons butter and sprinkle with paprika. Bake uncovered for 30 minutes in 350° or until heated through. In a hurry I have put saucepan back on heat until all is warmed through or warm in microwave. No need to heat oven.

HOLIDAY POTATO DISH

Patricia Waltner

5 lbs. unpared potatoes, cooked and drained, don't overcook
1/2 c. chopped onion
1/4 c. butter or margarine
1 (8 oz.) container dairy sour cream
1 can (10 oz.) cream celery soup
1 1/2 c. shredded American cheese
Salt and pepper to taste

Remove skins from potatoes; shred into bowl. Saute' onion in 1/4 cup butter until tender. Remove from heat. Stir in soup and sour cream. Pour over potatoes and grated cheese, toss well. Turn into greased 13 x 9 inch baking dish. Cover; refrigerate overnight. Serves 12 to 15. Sprinkle with grated cheese for topping or top with 1/4 cup crushed cornflakes and 2 tablespoons butter melted. Bake at 350° for 1 hour. (Can use a slow oven, 250° for 2 1/2 hours.)

OVEN FRIED POTATOES

Mrs. Joe Schrag (Mildred)

1/2 c. cooking oil
1 tsp. salt
1 tsp. garlic salt
2 T. Parmesan cheese, optional
1/2 tsp. pepper
1/2 tsp. paprika
4 potatoes

Mix oil, salts, pepper, paprika and cheese if desired. Brush on potatoes quartered. Place in pan, skin side down and bake at 350° for 45 to 60 minuues. Baste potatoes occasionally while baking.

PARIS POTATOES

Marilyn Krehbiel

5 c. cooked diced potatoes
2 c. creamed cottage cheese
1 c. dairy sour cream
4 green onions and tops, chopped fine
1/2 tsp. garlic salt
Salt, pepper to taste
1 c. shredded Cheddar cheese

Combine all ingredients except Cheddar cheese. Bake in 9 x 13 pan for 30 minutes at 350°. Sprinkle with cheese last 10 minutes of baking time. Can be made ahead and refrigerated. Allow 15 to 20 minutes more cooking time.

VARIATION: I use dried parsley and onion powder when I don't have green onions.

SPECIAL SCALLOPED POTATOES

01/12/03

need to mix potatoes w/sauce to keep them from turning black

Stephanie Basinger

4 lg. potatoes, pared and sliced thin
1 lg. onion, chopped
Salt and pepper
1 can cream chicken soup
1/4 c. milk
Sliced American cheese
Grated Parmesan cheese
Paprika, if desired

Combine potatoes and onion in a casserole dish. Use salt and pepper to taste. Mix the soup with enough milk to make suitable for blending. Pour over the potatoes. Cover top of mixture completely with thin slices of American cheese. Sprinkle liberally with Parmesan cheese and paprika. Bake at 350° to 375° for 1 1/2 hours. Serves 4 or 5 people. (I omit the paprika.)

POTATOES SUPREME

Edna Ruth (Mrs. Paul) Kemp

3 c. cooked sliced potatoes
3 T. butter
1/4 c. flour
1 tsp. salt
1 c. milk
1/2 c. sour cream
1 T. snipped parsley
1 T. onion
3/4 c. grated Cheddar cheese

Melt butter, add flour and salt. Mix. Add milk and cook until thick, stirring constantly. Add sour cream, parsley, onion, cheese and potatoes. Pack into greased casserole. Sprinkle with grated cheese. Bake at 350° for 20 to 25 minutes. May be refrigerated overnight before baking.

CARAMELED SWEET POTATOES

Neoma F. Epp

5 med. sized sweet potatoes
1 tsp. salt
1 c. brown sugar
2 T. butter
3 T. flour
8 marshmallows
1 c. half and half
1/2 c. chopped nuts

Cook sweet potatoes until tender. Drain, cool, peel and cut in half lengthwise. Arrange in greased shallow baking dish. Mix salt, sugar and flour together. Sprinkle over potatoes. Dot with butter. Add marshmallows and nuts and pour half and half over all. Bake at 350° for 45 to 50 minutes.

MICROWAVE PINEAPPLE SWEET POTATOES

Terrie Goering

1 (18 oz.) can sweet potatoes, drained
3/4 tsp. salt
1 (8 1/4 oz.) can crushed pineapple, drained
1/4 c. coarsely chopped pecans
1 T. packed brown sugar
1 c. miniature marshmallows or 10 - 12 lg. marshmallows, cut up
Ground nutmeg

Slice sweet potatoes. Layer sweet potatoes, salt, pineapple, nuts, brown sugar and 1/2 cup of the marshmallows in 1 1/2 quart casserole. Cover tightly and microwave on high (100% power) until hot, 5 to 7 minutes. Sprinkle with remaining marshmallows. Microwave uncovered until marshmallows are puffed, about 1 minute longer. Sprinkle with nutmeg.

SQUASH SOUFFLE'

Brenda Schwartz

6 c. hot mashed squash, drain well or sweet potatoes
1/2 c. cream
4 eggs
1/4 c. brown sugar
1/2 c. margarine
1 tsp. salt
Marshmallows

Beat 3 minutes squash or sweet potatoes, cream, egg yolks, brown sugar, margarine, and salt. Fold in stiffly beaten egg whites. Top with marshmallows. Bake at 350° for 25 minutes.

A tree is best measured when it is down.

MICROWAVE VEGETABLE PLATE

Marilyn Krehbiel

1 1/2 lb. fresh broccoli	2 T. water
1/2 med. head cauliflower	Italian dressing
1 c. thinly sliced pared carrots	

Cut broccoli into 1 inch flowerets leaving stems 2 inches long. Peel stems. Cut cauliflower into 1 inch flowerets. On a 12 inch round microwave safe plate, arrange a ring of broccoli around the edge, stems pointing toward center. Then arrange a ring of cauliflower over broccoli stems. Fill center with sliced carrots. (Carrots are pretty if sliced with crinkle or wavy cutter.) Sprinkle with the 2 tablespoons water. Cover tightly with plastic wrap. Microwave on high for 3 minutes. Rotate plate 1/4 turn. Microwave 3 more minutes or until vegetables are tender crisp. Let stand covered for 2 minutes. Drain off liquid. Serve hot with Italian dressing. Serves 6.

ADDITIONAL RECIPES

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Beverages, Dips, & Party Foods

BEVERAGES

ORANGE JULIUS

Helen Flickinger
Pat Cramton

- 1 (6 oz.) can frozen orange juice
- 1 c. milk
- 1 c. water
- 1/2 c. sugar, or less
- 1 tsp. vanilla
- 10 or 12 ice cubes

Combine in blender for cool, refreshing, summertime drink.

HOT CRANBERRY PUNCH

Mrs. Jake Gehring

- 1 qt. cranberry cocktail juice
- 1 c. sugar
- 1 c. red hots
- 12 whole cloves
- 3 qts. water
- 6 T. Tang
- 3 T. lemon juice

Heat over low heat until red hots are melted.

GOLDEN PUNCH

Mrs. Herman A. Krehbiel

- 2 (6 oz.) cans frozen orange juice
- 2 (6 oz.) cans frozen lemon juice
- 1 1/2 c. pineapple juice
- 1 to 1 1/2 c. sugar
- 1 qt. sparkling water or ginger ale

Blend all ingredients and add water to make 1 gallon. Just before serving add the sparkling water or ginger ale. This serves 35 to 50 persons, depending on size of punch cups. This recipe makes a delectable beverage of golden hue. While it is appropriate for any social event, it is particularly good to serve at a golden wedding anniversary.

GOLDEN WEDDING PUNCH

Joan Jost

- 2 (3 oz.) pkgs. lemon Jello
- 3 c. sugar
- 1/2 c. plus 2 T. lemon juice
- 1 (46 oz.) can pineapple juice
- 3 qts. cold water
- 1 qt. hot water
- 2 qts. cold ginger ale
- Ice

Dissolve Jello and sugar in hot water. Add lemon juice, pineapple juice and cold water. Add ginger ale just before serving. Makes 50 servings. The Jello, sugar, hot and cold water can be mixed the day before and refrigerated. That way it takes less ice and does not get as diluted.

GRAPE PUNCH

Verdean Albrecht

1 (12 oz.) container frozen grape concentrate
5 or 6 (12 oz.) containers cold water
1 (6 oz.) can pineapple juice
1 1/4 c. sugar
1 (10 oz.) bottle club soda, may increase to 16 oz. if more zip is desired

Combine all ingredients except the club soda. Chill. Just before serving add the club soda. Makes one gallon.

GREEN PUNCH

Marilyn Krehbiel

1 (46 oz.) can pineapple juice
1 (6 oz.) can frozen limeade
1 1/2 c. sugar
1 envelope unsweetened lemon lime Kool-Aid
1 bottle 7-Up or club soda, qt.

In a Tupperware gallon, combine the first four ingredients. Fill with water. Pour over cracked ice in punch bowl and add chilled 7-Up just before serving.

JUANITA'S PARTY PUNCH

Ruby Stucky

4 c. cranberry juice
4 c. pineapple juice
1 1/2 c. sugar
1 T. almond extract, optional
2 qts. ginger ale

Heat juices, sugar and extract until sugar is dissolved. Cool. Then add the ginger ale. 7-Up may be substituted for the ginger ale. 1 cup raspberry sherbet may be added before serving if desired. Yield: 1 gallon.

PEACH PUNCH

Annie Gajewski

6 oz. frozen orange juice concentrate
6 oz. frozen lemonade concentrate
3 qts. water
6 scoops peach drink mix
1 (2 liter) bottle ginger ale

Mix all ingredients except ginger ale and chill. Just before serving add ginger ale to taste. You may need to special order the peach drink mix from the grocery store. Dillons is good about doing this.

STRAWBERRY PUNCH

Mrs. Winston (Carrie) Krehbiel

1/2 gal. cranberry juice
1 (2 liter) bottle 7-Up
1 (6 oz.) can frozen lemonade
1 bag unsweetened whole strawberries, frozen

Combine all ingredients. Use the whole frozen strawberries in place of ice cubes. This gives the punch a strawberry flavor. Serves approximately 20 people.

CREAMY PUNCH

Mrs. Joe M. Graber

1 pt. vanilla ice cream
1 qt. milk
1/4 tsp. salt
1/2 tsp. almond extract
1 (6 oz.) can frozen orange juice concentrate
3 (6 oz.) cans water
1 lg. bottle ginger ale
Dips of vanilla ice cream or orange sherbet, if desired

Turn ice cream into punch bowl, add milk. Whip. Add salt, extract, orange juice and water. Stir well. Dips of ice cream will float on top. Add ginger ale last. Makes about 3 quarts.

PERCOLATOR PINEAPPLE WASSAIL

Mrs. Winston (Carrie) Krehbiel

3 c. pineapple juice
3/4 c. apricot nectar
1 1/2 c. apple juice or cider
1 1/2 sticks whole cinnamon (2 in. long)
1 1/2 tsp. whole cloves
1 1/2 tsp. whole allspice

Put juices in 6 cup percolator (ceramic or glass percolators will not transfer flavors). Place spices in percolator basket. Place basket in percolator and cover. (Juice level may be above bottom of basket.) Perk for 10 minutes. Makes six (8 ounce) servings.

PURPLE COW

L. Lucy Stucky

2 scoops vanilla ice cream
Grape juice

In a 12 ounce glass add the ice cream and fill with chilled grape juice. Different flavors of soda pop may also be substituted instead of the grape juice. Add a drinking straw and enjoy it. Delicious!

HOT COCOA MIX

Marilyn Krehbiel

1/4 c. cocoa powder
2 c. powdered milk
1 c. powdered sugar
Dash salt
1/3 c. non-dairy creamer
1 to 2 T. malted milk powder, optional

Combine all ingredients. Use 1/4 cup of mixture to 3/4 cup boiling water. Add a few marshmallows, vanilla ice cream or a dash of whipped topping, if desired. To preserve freshness store in a tightly closed container in refrigerator or freezer. Makes 1 quart.
VARIATION: Substitute artificial sweetener for the sugar.

INSTANT COCOA MIX

Elsie Webber

8 qt. size pkg. instant non-fat dry milk
1 lb. Nestle's Quik chocolate mix
1/2 c. powdered sugar
6 oz. dry coffee creamer

Mix well and store in tightly covered container. Add 1/4 to 1/2 cup mix to 1 cup hot water.

SPICED MOCHA MIX

Juanita Stucky

1 c. sugar
1 c. non-fat dry milk
1/2 c. non-fat creamer
1/2 c. unsweetened cocoa powder
3 T. instant coffee
1 tsp. ground allspice
1/2 tsp. salt

Combine sugar, dry milk, non-dairy creamer, cocoa, coffee, allspice and salt. Mix well. Store in airtight container. To serve: combine 3 tablespoons of mix with 3/4 cup boiling water and stir.

DELTA TEA

Marilyn Krehbiel

1 (12 oz.) can frozen lemonade
4 c. water
1 c. sugar
1 tsp. vanilla extract
1 tsp. almond extract

Combine the above ingredients in large kettle. Add 3 rounded teaspoons instant tea dissolved in 5 cups water. Simmer approximately one hour. Serve hot. One cup lemon concentrate dissolved in five cups water may be substituted for the frozen juice.

1-19-98

INSTANT SPICED TEA

Hulda Voran

1 c. Tang powder
3/4 c. sugar
1/2 c. instant tea
1 sm. pkg. Wyler's lemonade mix
1 tsp. cinnamon
1/2 tsp. cloves

Mix ingredients together thoroughly. Store in tight container. To serve add 2 rounding teaspoonfuls of the mix to each cup of boiling water.

SPICED TEA

Pat Cramton

1 c. sugar
1 c. Tang
1/2 c. instant tea
1 pkg. unsweetened lemonade mix
1 tsp. cinnamon
1 tsp. ground cloves

Mix and store in tightly closed container. Add by teaspoonfuls as desired to cups of hot water.

DIPS - PARTY FOODS

BEAN DIP

Mrs. Winston (Carrie) Krehbiel

1 lb. sausage
2 cans chili without beans
2 lbs. Cheddar cheese
1 lb. Velveeta cheese
1 c. jalapeno peppers, optional

Brown meat. Add rest of ingredients and serve hot as a dip for corn chips, tortilla chips or taco chips.

VEGETABLE DIP

Mary Alice Graber

1 pt. mayonnaise
2 tsp. horseradish
2 tsp. tarragon vinegar
2 tsp. grated onion
2 tsp. curry powder
Garlic salt to taste

Mix ingredients together and chill. Serve with crisp, fresh vegetables.

Grace humbles you without degrading and exalts you without inflating you.

12-18-04

TACO CHIP DIP

Pat Cramton

FIRST LAYER:
15 1/2 oz. can refried beans
1 can green chilies
Mix.

SECOND LAYER:
3 ripe med. avocadoes, mashed
2 T. lemon juice
Salt and pepper to taste

THIRD LAYER:
1/2 c. mayonnaise
1 c. sour cream
1 pkg. taco seasoning
Mix.

FOURTH LAYER:
1 can chopped black olives

FIFTH LAYER:
1 bunch chopped green onions
2 tomatoes, chopped

SIXTH LAYER:
8 -12 oz. grated Cheddar cheese

Layer in a 11 x 7 glass pan or on a large serving plate. Serve with chips.

VEGETABLE DIP

Mrs. Virginia Graber

2 c. sour cream with chives
2 c. Hellmann's mayonnaise
1 c. chopped pepper
1 c. chopped green onions
1 lg. jar chopped pimentos
2 tsp. salt
1 tsp. pepper
1/4 tsp. Tabasco sauce
1 tsp. garlic salt

Mix all ingredients together and it is ready to dip chips or vegetables.

TOASTY CHEESE CRACKERS

Jane Kaufman

2 c. (8 oz.) shredded Cheddar cheese
1/2 c. grated Parmesan cheese
1/2 c. butter, softened
3 T. water
1 c. flour
1/4 tsp. salt
1 c. quick or old fashioned rolled oats

Beat together cheese, butter and water until well blended. Add flour and salt; mix well. Stir in oats and blend well. Shape into a 12 inch long roll. Wrap and chill for 4 hours. (Dough will keep in refrigerator up to a week.) Slice 1/8 to

Continued Next Page.

TOASTY CHEESE CRACKERS (Continued).

1/4 inch thick, flatten slightly and place on lightly greased cookie sheet. Bake at 400° for 8 to 10 minutes or until edges are light brown. Remove from sheet immediately; cook on racks. Makes about 6 dozen.

ANYTIME CHEESE BALL

Jan Downing

- 1 (8 oz.) pkg. cream cheese
- 1 glass Kraft Roka bleu cheese
- 2 glasses Kraft Old English cheese
- 1/2 tsp. onion, minced
- 1/2 tsp. garlic powder
- 1/2 c. nuts, chopped fine
- 1/2 c. parsley
- 1/2 tsp. Worcestershire sauce

Blend cheeses and add onion, garlic, Worcestershire, 1/4 cup nuts, 1/4 cup parsley. Chill, form into a ball and roll in mixture of remaining nuts and parsley. Good for spreading on raw vegetables, crackers, etc.

CHEESE BALL

Alice Huxman

- 2 (8 oz.) pkg. cream cheese
- 2 pkgs. chipped beef, chopped
- 4 green onions, chopped, including tops
- 1 1/2 tsp. Worcestershire sauce
- 1 1/2 tsp. Ac'cent
- 1 1/2 tsp. garlic salt
- 1/2 c. chopped pecans

Set aside 1/2 of the nuts and about 1/4 cup of dried beef. Mix all by hand. Shape into ball. Roll in remaining nuts and beef. Chill overnight.

CHEESE LOG

Pat Cramton

- 8 oz. cream cheese
- 2 T. mayonnaise
- 1 tsp. Worcestershire sauce
- 2 pkgs. dried beef, chopped
- A sprinkle of minced onion and garlic salt

Mix 1 package of beef into cheese mixture. When blended, roll ball in second package of chopped dried beef.

ADDITIONAL RECIPES

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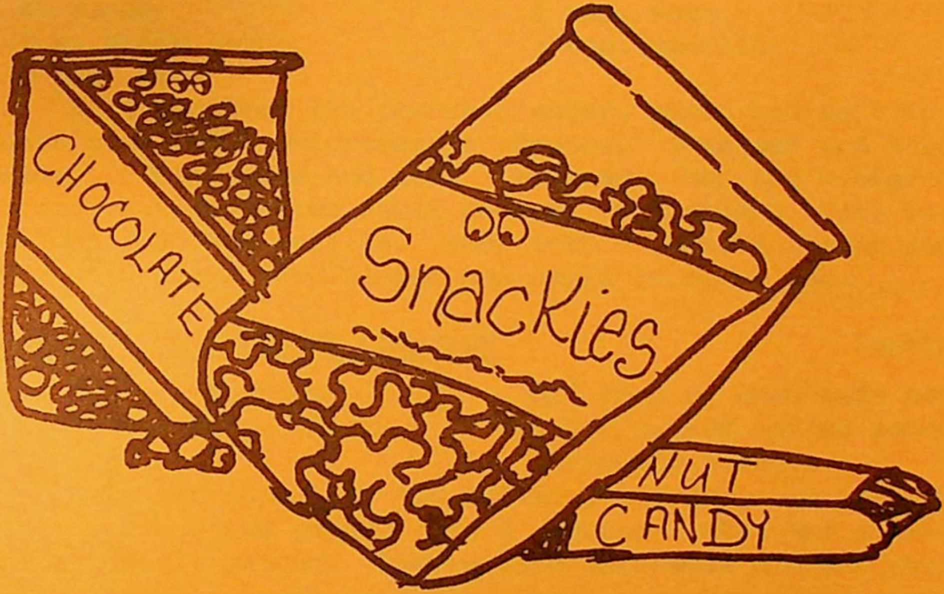
This & That


CHOCOLATE
Snackies
NUT
CANDY

CANDY - CONFECTIONS

ENGLISH TOFFEE BAR

Virginia Graber

1 c. sugar	1 tsp. vanilla
1 c. butter	4 (7/8 oz.) bars milk chocolate
3 T. water	3/4 c. finely chopped pecans

Combine sugar, butter and water in a heavy pan. Cook to 300° (hard crack) stirring constantly to prevent burning. Add the vanilla and pour into a buttered 9 x 9 inch pan. Lay the chocolate bars on top and spread them evenly as they melt. While still warm, sprinkle chopped pecans over the top. Cool thoroughly and break into pieces.

MICROWAVE PEANUT BRITTLE

Voncille Goering

1 1/2 c. raw peanuts	1 T. butter
1 c. sugar	1 tsp. soda
1/2 c. white syrup	1 tsp. vanilla
1/8 tsp. salt	

Stir together the peanuts, sugar, syrup and salt in a 1 1/2 quart casserole. Microwave 4 minutes. Take out and stir. Return to microwave and cook 3 minutes. Add the butter and microwave 2-3 minutes until peanuts are golden. Take out, and add the soda and vanilla. Pour into a greased cookie sheet. When cold break into pieces and store in glass jar.

EASY MICROWAVE PEANUT CLUSTERS

Terrie Goering

1 c. chocolate chips	1/2 to 1 c. chow mein noodles
1 c. butterscotch chips	1 1/2 c. red salted peanuts, Spanish peanuts

Melt the chocolate and butterscotch chips on medium microwave setting (50% power) 1 to 2 minutes. Stir and repeat until chips are all melted. Remove from microwave and add peanuts. Stir. Add chow mein noodles. Drop by teaspoonfuls onto wax paper. Allow them to cool. Will make approximately 30 peanut clusters.

PEANUT CLUSTERS

Mrs. Herman Stucky

2 lbs. almond bark, white chocolate
12 oz. chocolate chips
2 1/2 lb. Spanish peanuts (I use roasted peanuts)

Since most double boilers are too small for this recipe, improvise by melting white chocolate and chocolate chips in a large mixing bowl or pan placed over a pan of hot water, or use only half the recipe at a time. When chocolate is melted and thoroughly blended add peanuts, a few at a time. Stir after each addition. Drop from a tablespoon onto waxed paper, let cool. (You will need a large working space. I use the kitchen table.) Store in a tight container.

CHERRY MASH CANDY BARS

Betty Krehbiel

2 cherry flavored frosting mixes
2 lbs. powdered sugar
1 stick oleo or butter
1 tsp. vanilla
1 lg. jar maraschino cherries
1 can Eagle Brand milk
1 lb. chocolate coating
Crushed peanuts

Melt oleo; then add other ingredients. Cherries should be well drained and chopped. Mix and shape centers. Freeze. Then dip into melted chocolate coating and roll in crushed peanuts.

FUDGE

Sharon Zerger

1/2 lb. Velveeta cheese
2 sticks butter
1 tsp. vanilla
1/2 c. cocoa
2 lbs. powdered sugar

Melt cheese and butter in 2 quart saucepan. Add vanilla, cocoa and powdered sugar and mix well. Pour into greased 9 x 9 inch pan and cool. Cut into desired serving pieces.

HARD CANDIES

Betty Krehbiel

4 c. granulated sugar
2 c. light corn syrup
1 c. water
1 tsp. fruit extract or flavoring
Coloring as desired

In a three quart saucepan, cook sugar, water and corn syrup to 310° over medium heat. Stir often near end of cooking to prevent burning. When temperature reaches 310°, remove from heat and let stand two minutes. Add flavoring and coloring, and

Continued Next Page.

HARD CANDIES (Continued).

blend in with a wooden spoon. Pour mixture onto a flat well buttered metal, marble or porcelin surface. Before mixture sets and becomes hard, score into uniform squares with a knife. When cool and firm, break into square pieces.

CARAMELED POPCORN

Alice Huxman
Elsie Webber

12-9-94
Good

16 c. popped popcorn
2 c. brown sugar
2 sticks butter
1/2 c. white syrup

1 tsp. salt
1/2 tsp. soda
1/4 tsp cream of tartar
~~1~~ tsp. ~~butter flavor~~ing
~~1 tsp. maple flavor~~ing

Combine sugar, butter, syrup and salt. Boil 2-3 minutes. Stir in soda and flavorings. Pour caramel immediately over the popped corn and stir around well. Put in heated 250° oven and bake for 1 hour stirring every 15 minutes. Remove from oven and place on wax paper to cool. Store in Tupperware containers. VARIATION: Omit butter and maple flavoring and use 2 tablespoons molasses instead.

PEANUT BUTTER AND HONEY POPCORN

Joni Krehbiel

1/2 c. white syrup
1/2 c. honey
1 c. sugar

1 c. peanut butter
1 tsp. vanilla
4 qts. popped popcorn

Combine syrup, honey and sugar. Bring to a boil. Boil 2 minutes and add peanut butter and vanilla. Add mixture to popcorn.

JAMS

FREEZER STRAWBERRY JAM

Alice Huxman

2 c. mashed strawberries
4 c. sugar

3/4 c. water
1 box powdered pectin

Mix sugar and berries and set aside. Mix water and pectin in pan; bring to a boil and boil 1 minute stirring constantly. Stir into fruit and stir for 3 minutes. Put in jars immediately and seal. Let set until completely cooled. Put into freezer. Makes approximately 5 half pints.

ground cantelope (drain) > 5 1/2 c
2 ground oranges

MOCK RASPBERRY JELLY

Mrs. Jake Gehring (Buhler, KS)

5 c. mulberry juice
1 tsp. epsom salt, optional
1 box Sure-Jell
7 c. sugar
1 pkg. raspberry Kool-Aid

Combine mulberry juice, epsom salt and Sure-Jell. Cook for 2 minutes. Add the sugar and cook 2 minutes longer. Add Kool-Aid and cook 1 more minute. This makes approximately 4 pints jelly.

PICKLES

BEET PICKLES

Frieda Schwartz

1 c. vinegar
2 c. water
1 c. sugar
1 T. pickling salt

Wash beets, cook until tender and peel. Bring above ingredients to a boil, add beets and boil about 5 minutes and can. Makes about 3 pints.

BREAD AND BUTTER PICKLES

Mary K. Stucky

1 1/2 pt. vinegar
1 1/2 pt. sugar
1 T. salt
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. turmeric powder
8 - 10 fairly lg. cucumbers

Peel the cucumbers, slice crosswise. Combine all the other ingredients into a kettle, add cucumbers and boil about 8 minutes or until slices are clear. Pack into sterilized jars and seal.

NOTE: 1/2 cup water may be used as part of the vinegar measurement.

DILL PICKLES

Frieda Schwartz

3/4 c. vinegar
3 c. water
2 T. pickling salt
1 T. sugar
2 med. cloves garlic
1 sm. head dill
Cucumbers

Put dill, garlic and cucumbers into jars. Bring vinegar, water, salt and sugar to a boil. Slowly pour hot liquid over cucumbers. Adjust the lids. In canner bring enough water to

Continued Next Page.

DILL PICKLES (Continued).

boiling to cover jars including lids. Put jars in boiling water for 20 minutes. Cover canner. Start counting minutes as soon as jars are placed in boiling water. They do not need to boil. Use quart jars.

DILL PICKLES

Ella Krehbiel

2 1/2 qts. water
3/4 c. salt
2 c. vinegar
Garlic cloves
Dill weed
Cucumbers

Put cucumbers that have been washed, 2 or 3 garlic cloves and some dill into canning jars. Combine water, vinegar and salt. Bring to boil and pour over pickles, and seal. The zinc lids and rubber rings are best to use for these pickles. This is enough brine for 6 quarts of pickles.

DILL PICKLES

Marie Kroeker

2 c. water
1/2 c. vinegar
1 T. salt
3 T. sugar
2 cloves garlic, per jar
3 - 4 whole allspice per jar
Dill
Cucumbers

Wash cucumbers and pack in jars. Add the dill, garlic cloves and allspice to each jar. Bring to a boil the water, vinegar, salt and sugar. Pour over cucumbers and seal. Put jars in hot or nearly boiling water, leave on stove burner until cucumbers change color, but do not boil, as they will shrivel. Turn burner off and leave until cool.

PICKLES (Marvelous)

Kerren Krehbiel

Boiling water
1 qt. vinegar
8 c. sugar
14 lg. (dill size) cucumbers
2 T. mixed spices
2 T. salt

Wash cucumbers. Cover with boiling water, let stand 24 hours. Drain and cover with fresh boiling water. Repeat 4 days. On the 5th day drain cucumbers, cut crosswise 1/4 inch thick. Combine remaining ingredients. Heat to boiling and pour over cucumbers. Let stand 24 hours. Drain into a pan and reheat to boiling. Pour over cucumbers again. Repeat several times and then can.

ICEBOX FROZEN CUCUMBERS

Neoma Epp

2 qts. very thin sliced cucumbers and onions	1/2 c. white vinegar
1 1/2 T. pickling salt	1 1/2 c. sugar

Soak sliced cucumbers and onions for 3 hours in pickling salt. Drain but do not rinse. Mix vinegar and sugar and stir until dissolved. Pour over cukes and onions. Pack in containers and freeze.

MISCELLANEOUS

CATSUP

Ella Krehbiel

1 gal. tomato juice	1/2 tsp. cloves
4 T. salt	1 1/2 c. vinegar
1 onion, shredded very fine	4 c. sugar
1/2 tsp. cinnamon	1/4 c. cornstarch

Mix 1/2 cup sugar and the cornstarch with a little tomato juice to make a paste, set aside. Mix the rest of ingredients together and boil down one third. Add the sugar and cornstarch paste and boil until thickened. Put into jars and seal. Makes about 5 pints.

CANNED APPLE PIE FILLING

Mrs. David (Nancy) Stucky

4 1/2 c. sugar	1/4 tsp. nutmeg
10 c. water	3 T. lemon juice
1 1/2 tsp. cinnamon	1 c. cornstarch
Apples	

Boil water and lemon juice. Combine sugar, cornstarch, cinnamon and nutmeg. Add to first mixture. Stir till thick. Fill jars with apples to 1 inch from top. Pour hot mixture over apples. Process in hot water bath for 20 minutes. Makes about seven quarts.

SWEETENED CONDENSED MILK

Elaine Schwartz

1 c. instant non-fat dry milk	1/3 c. boiling water
2/3 c. sugar	3 T. melted butter or oleo

Combine all ingredients in container of electric blender; process until smooth. Store in refrigerator until ready to use. Yield: about 1 1/4 cups - as 14 ounce can commercial type.

SUBSTITUTE FOR SWEETENED CONDENSED MILK Microwave

Veda Mae Flickinger

1/2 cup cold water in 2 cup glass measure. Stir in 1 1/4 cup non-fat dry milk until smooth. Microwave about 1 minute, or until milk is hot. Stir in 3/4 cup sugar until dissolved. Cool. Yield: 14 ounce can equivalent.

NO-COOK FUDGE SAUCE

Betty Krehbiel

3/4 c. hot milk
1 c. sugar
2 tsp. vanilla
3/4 c. semi-sweet chocolate chips*

Put ingredients in blender container in order listed, cover and run on high speed until chocolate is liquified. Serve immediately as hot fudge sauce or chill (sauce becomes very thick when chilled). Make about 1 1/2 cups. Excellent on ice cream, cake or use to make milk and ice cream drinks.

NOTE: To make sauce in a pint Mason jar: Put ingredients in reverse of order listed above (beginning with chocolate). Screw cutting assembly onto jar and run until chocolate is liquified. Cover and store in same jar.

*Four ounces unsweetened chocolate or semi-sweet chocolate cut into pieces may be used in substitution for chocolate chips.

CHOCOLATE FUDGE SAUCE

Helen Flickinger

1/4 c. butter or oleo
2 squares unsweetened chocolate
1/8 tsp. salt
1 c. less 2 T. evaporated milk
1 1/2 c. sugar
1 tsp. vanilla

Heat butter and chocolate in top of double boiler over simmering water until melted. Stir in salt, then the sugar in 4 or 5 portions, being sure to blend in sugar thoroughly after each portion. The mixture becomes very thick, dry and grainy. Now stir in milk, very slowly. Cook 5 or 6 minutes longer or until slightly thickened, stirring frequently. Delicious on ice cream.

Past experience should be a guide post not a hitching post.

HOMEMADE PLAY DOUGH

Elaine Schwartz

2 1/2 c. flour	2 c. boiling water
1/2 c. salt	3 T. oil
1 T. alum	Food coloring

Combine flour, salt, and alum. Mix with boiling water. Add oil and mix well. Divide and add food coloring as desired. Work in well with your hands. Keep in covered plastic containers when not in use. It keeps well.

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